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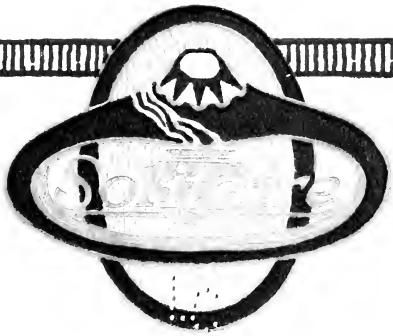
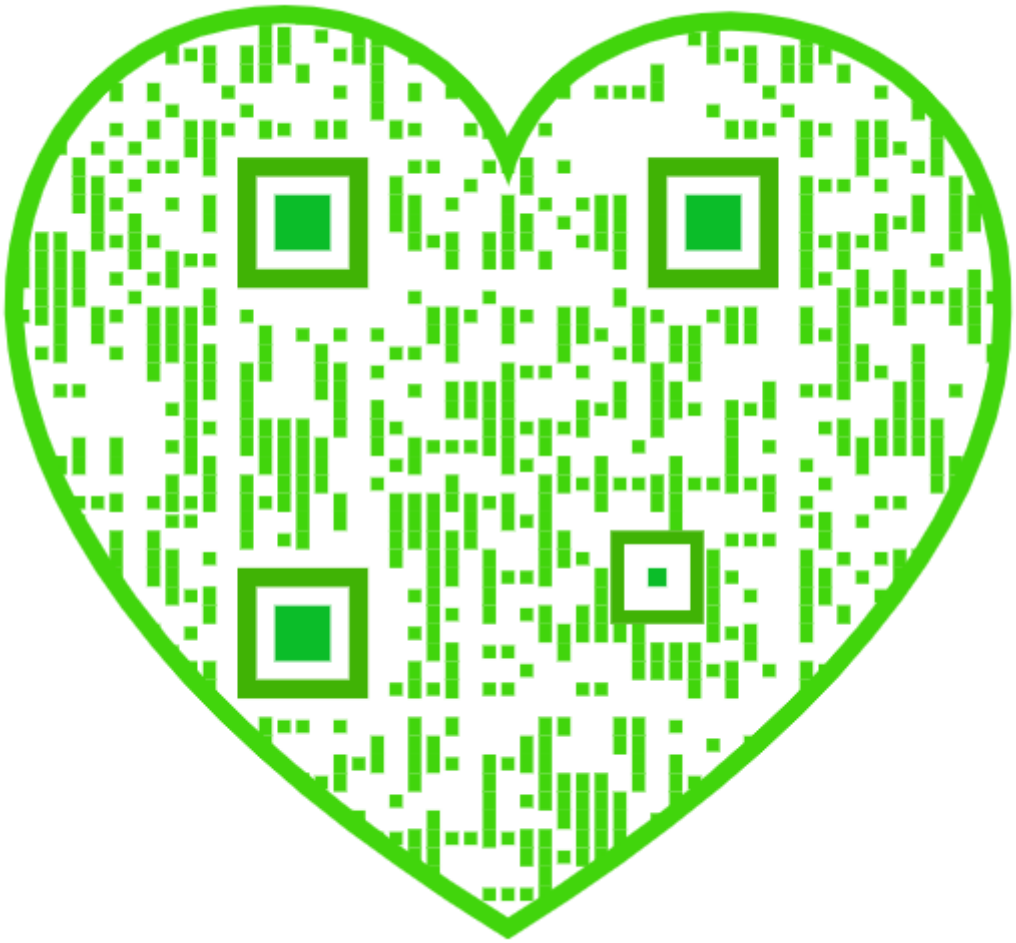
DELICIOUS DISHES

Prepared by
MRS. HELLER



Compliments of
The Morey Mercantile Company
Denver



Delicious Dishes Prepared by Mrs. Hiller

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To the Housewife:

"The proof of the pudding is in the eating."

But upon what constitutes the pudding depends the verdict and in my varied experience in cooking, three essentials in all goods must be considered to insure delicious and palatable dishes and those characteristics are—first, brand,—second, flavor,—and third, nutrient qualities; for unless you know your brand you cannot be sure of the quality.

And in the many cities that I have given lectures on the art of cooking, Denver stands pre-eminently at the top of the list, for here I know my demonstrations are at their best because I simply order a complete line of Solitaire Groceries, as shown in the back of the book, my previous experience having shown that every can or package is the acme of excellence, possessing delicacy of flavor as well as being nutritive. From the Solitaire line I have been able to obtain practically all the ingredients necessary for my most exacting recipes.

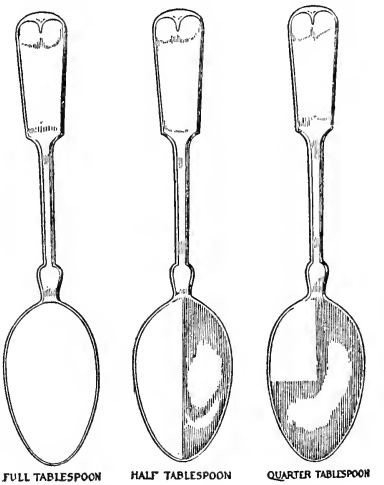
To the housewives desiring to excel, I would recommend that they use Solitaire Groceries, knowing from actual use all items under this label are of the finest quality and if you wish the verdict of your pudding to be "Best," Solitaire will furnish the proper ingredients.

Sincerely,

Elizabeth O. Hiller

HOW TO MEASURE ACCURATELY

A system of accurate measurements is absolutely necessary to insure success. Scientific training has exploded the old idea, that "with good judgment and experience measuring ingredients by sight will do." The exact quantity called for measured each time in the same utensil, whatever it be, cup, tablespoon or teaspoon, are definite guides that must be followed if success would be attained. Enameled measuring cups, marked plainly in quarters or thirds, each holding a half-pint; a teaspoon holding sixty drops; a tablespoon of ordinary size (do not mistake a dessert spoon for this spoon), and a case knife, are the few essentials that must be used for measuring ingredients in the recipes incorporated in this book. These utensils may be purchased at any kitchen-furnishing shop for a nominal sum.



TO MEASURE INGREDIENTS

All flour, meal, confectioners' powdered and granulated sugar, soda and other dry ingredients that are put into cartons or cans that are apt to settle, and in some cases harden, should be sifted before measuring. This suggestion is not to be ignored if you would be successful, as well as economical, for by sifting these ingredients they are lightened and made to go further.

A Cupful

A cupful means all the cup will hold; the cup is filled with a tablespoon heaping full, then leveled with a knife. Great care must be taken not to shake the cup. All dry ingredients are tossed lightly into the cup, then leveled with a knife.

Measuring Liquids

Place the cup to be filled on a saucer and fill it to the brim. A cupful of liquid could not be carried safely across the kitchen without spilling some of its contents.

Measuring Butter, Lard, Etc.

Fats used for shortening are packed solidly in cups, table or teaspoons and leveled with a knife. A pair of measuring cups will be found very convenient when measuring ingredients. One for the dry and the other for the shortening and liquids. One cup may serve the purpose if dry ingredients are measured first, then liquids and fats, when such ingredients are called for.

Tablespoons and Teaspoons

Tablespoons of regulation size are filled and leveled with a knife. A teaspoon is filled and leveled with a knife. To measure liquids, a table or teaspoon means all the spoon will hold. To measure dry ingredients in table or teaspoon, dip the spoon in the ingredient. When filled, lift and level with knife, sharp edge of blade turned toward handle of spoon. Dividing with knife lengthwise of the bowl of spoon is a half-teaspoonful. Dividing the half crosswise is a fourth, and dividing the fourth crosswise is one-eighth. Divisions are made in the teaspoon the same. Less than an eighth of a teaspoon is a few grains.

Combining Ingredients

The next very important step toward success in all cookery is in combining ingredients and mixtures; and one too often disregarded by the amateur. There are three movements considered in combining ingredients—stirring, beating, and cutting and folding.

Stirring is combining ingredients by circular motions, enlarging and repeating these motions until all ingredients are thoroughly blended. This motion is most commonly used in all cookery, either alone or alternating with beating.

Beating is accomplished by cutting down through ingredient or ingredients with a mixing spoon, or a similar utensil, from top to bottom, turning ingredients over and over, cutting through them until

all are thoroughly blended and lightened. By this motion ingredients are not only blended, but air, also, is incorporated, which increases the lightness of the mixture.

Cutting and Folding means to combine two mixtures, one made very light by thorough beating or whipping, as heavy cream or whites of eggs. This is a combination of the two former motions. It is best accomplished with a wooden spoon made for this purpose. These repeated vertical downward motions made with this spoon is called cutting, and turning the ingredients over and over, allowing the spoon with each turn to come in contact with the bottom of the bowl, is called folding. Repeat these motions until the ingredients are thoroughly blended without destroying the air bubbles previously made by beating or whipping one part of the mixture. Briefly:

To stir means blending ingredients.

To beat means lightening the mixtures by incorporating air.

To cut and fold is combining two mixtures (one of which has been made light by beating) in such a manner as to prevent the escape or loss of air previously introduced.

Standard Table of Weights and Measures

All measurements are made level.

A teaspoon of regulation size holds sixty drops.

Three teaspoons of liquid equal one tablespoon.

Four tablespoons of liquid equal one-half gill or one-quarter cup.

Two gills equal one cup.

Two cups equal one pint.

Two pints (four cups) equal one quart.

Four cups of liquid equal one quart.

Four cups of flour equal one pound or one quart.

Two cups of butter packed solidly equal one pound.

One-half cup of butter packed solidly equals one-quarter pound, or four ounces.

Two cups granulated sugar equal one pound.

Two and one-half cups powdered sugar equal one pound.

Two cups of milk or water equal one pound.

Two cups chopped meat packed solidly equal one pound.

Nine to ten eggs (without shells) equal one pound.

Two tablespoons butter (solid and level) equal one ounce.

Four tablespoons butter (solid and level) equal two ounces, or one-quarter cup.

Two tablespoons granulated sugar equal one ounce.

Four tablespoons flour equal one ounce.

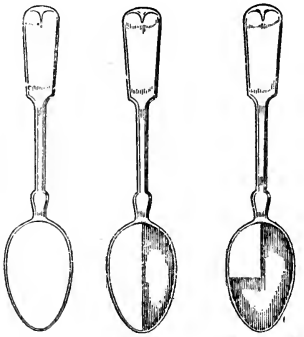
Four tablespoons coffee equal one ounce.

One tablespoon liquid equals one-half ounce.

Tbsp.—Tablespoon.

Tsp.—Teaspoon.

F. G.—Few grains.



Moreys

Solitaire

Groceries

are not only canned goods
—but canned goodness

See complete list of items comprising Solitaire line, pages 85 to 88

Recipes for January

Moreys Solitaire Punch
(*New Year's Greeting*)
Moreys Solitaire Coffee Cake
Apricot Shortcake
Apricot Sauce
Nut and Raisin Cake
Nut Clove Frosting
Moreys Solitaire Coffee Jelly
(*With Whipped Cream*)
Black Walnut Molasses Bars
Moreys Solitaire Spiced Fruit Pudding
Golden Sauce
Creole Rice
New Year's Cocoanut Cake
Creole Sauce
Cocoanut and Pineapple Filling
Moreys Solitaire Grape Juice Mousse
Lobster Sandwiches
Moreys Solitaire Blackberry Pudding
Casserole of Beef
Blackberry Hard Sauce
Tango Salad
Tango Dressing

Moreys Solitaire Punch

(New Year's Greeting)

Make a syrup by boiling 2 cups of water and 4 cups of sugar twelve minutes; add 2 cups MOREYS SOLITAIRE TEA infusion, 4 cups of strawberry syrup made from MOREYS SOLITAIRE PRESERVED STRAWBERRIES, juice of 10 lemons, juice of 10 oranges; add 2 cans of MOREYS SOLITAIRE HAWAIIAN PINEAPPLE drained from the liquor and cut in small thin shreds; add the syrup to first mixture.

Let mixture stand one hour, strain, and add iced water to taste. Add 1 large bottle of Maraschino cherries and sliced pineapple; just before serving add 2 quarts sparkling table water.

Place a large piece of ice in punch bowl and turn in the punch. This quantity will serve 100 guests.

Moreys Solitaire Coffee Cake

Cream 1 cup butter, add gradually 2 cups sugar, add 4 eggs beaten very light, 2 tablespoons MOREYS SOLITAIRE MOLASSES, 1 cup MOREYS SOLITAIRE COLD COFFEE infusion. Mix and sift 3¾ cups flour, 5 teaspoons baking powder, MOREYS SOLITAIRE SPICES, 1 teaspoon cinnamon and ½ teaspoon each cloves, mace and allspice. Add to first mixture, reserving enough flour to dredge, 1 cup each MOREYS SOLITAIRE SEEDED RAISINS, shredded, and MOREYS SOLITAIRE CURRANTS. Add ¼ pound MOREYS SOLITAIRE CITRON, thinly sliced; then cut in shreds. Add 3 tablespoons brandy. Mix thoroughly, bake in buttered paper-lined tube pan one and one-quarter hours in a slow oven.

Apricot Shortcake

Mix and sift 2 cups pastry flour, ½ teaspoon salt and 4 teaspoons baking powder. Rub in 1 tablespoon butter, with tips of fingers. Add 1 cup cream, gradually mixing it in with a knife. Toss on a floured board, knead slightly; divide in two equal parts. Pat and roll each to ½ inch thickness. Put one piece in a buttered layer cake pan, brush over with melted butter and place remaining piece on top, press edges lightly and brush over with cold milk. Bake twenty minutes in a hot oven. Remove from oven, invert cake pan on serving platter, remove pan, lift off top cake, spread bottom cake with soft butter and cover with MOREYS SOLITAIRE PEELED APRICOTS cut in slices, sprinkle with powdered sugar. Replace top layer, spread with a thick layer of Apricot Sauce.

Apricot Sauce

Drain MOREYS SOLITAIRE APRICOTS from their liquor and rub through a sieve (there should be ¾ cup of pulp); cut and fold into pulp 3 cups whipped cream, sweetened to taste; add 1 teaspoon MOREYS SOLITAIRE ORANGE EXTRACT. Chill and pile on top of shortcake, surround cake with a border of sauce.

Nut and Raisin Cake

Cream ½ cup butter, add gradually 1 cup fine sugar, add 3 eggs, one at a time, beating in thoroughly before adding another. Pass 1 cup nut meats and ½ cup of MOREYS SOLITAIRE SEEDED RAISINS through a food chopper and mix these well with 2 cups sifted flour, 4 teaspoons baking powder, ½ teaspoon MOREYS SOLITAIRE CINNAMON and ¼ teaspoon MOREYS SOLITAIRE MACE, add 1 teaspoon MOREYS SOLITAIRE LEMON EXTRACT. Bake in loaves or a sheet and spread with Nut Clove Frosting.

Nut Clove Frosting

Put 1 cup sugar, ⅛ teaspoon MOREYS SOLITAIRE CREAM OF TARTAR and ¼ cup boiling water in a saucepan, stir to prevent sugar from crystallizing around edges of pan, bring gradually to boiling point and boil without stirring until syrup will thread when dropped from tip of spoon. Pour syrup slowly in a fine stream on the beaten white of one egg, beating constantly until mixture is of the consistency to spread. Flavor with ½ teaspoon MOREYS SOLITAIRE CLOVE EXTRACT, as mixture thickens add 1 cup of butternut meats broken in pieces.

Moreys Solitaire Coffee Jelly

(With Whipped Cream)

Soak 2 tablespoons granulated gelatine twenty minutes in ½ cup of cold water; dissolve in 1 cup boiling water, strain and add ¼ cup sugar and 2 cups MOREYS SOLITAIRE BOILED COFFEE, strained. Turn into a ring mould; chill.

Remove from mould to serving dish; fill center with whipped cream sweetened to taste and flavored with MOREYS SOLITAIRE VANILLA.

FOR THE TEA-TABLE

Black Walnut Molasses Bars

½ cup butter.
¼ cup boiling water.
½ cup brown sugar.
½ cup MOREYS SOLITAIRE MOLASSES.
1 teaspoon soda.
3 cups flour.
1½ teaspoons MOREYS SOLITAIRE GINGER.
½ teaspoon MOREYS SOLITAIRE NUTMEG.
¼ teaspoon MOREYS SOLITAIRE CLOVES.
1 teaspoon salt.
Chopped black walnut meats.

PROCESS: Pour water over butter; add sugar, molasses mixed with soda, flour sifted with salt and spices. Chill thoroughly; roll ¼ inch thick; cut in bars the size of Saratoga wafers. Sprinkle thickly with nut meats. Bake twelve minutes. Serve with MOREYS SOLITAIRE CEYLON BLEND TEA.

Moreys Solitaire Spiced Fruit Pudding

1 cup finely chopped suet.
1 cup MOREYS SOLITAIRE MOLASSES.
1 cup milk.
3 cups flour.
1 teaspoon soda.
1¾ teaspoons salt.
1 teaspoon MOREYS SOLITAIRE CLOVES.
1 teaspoon MOREYS SOLITAIRE MACE.
½ teaspoon MOREYS SOLITAIRE ALLSPICE.
2 teaspoons MOREYS SOLITAIRE CINNAMON.
2 cups MOREYS SOLITAIRE SEEDED RAISINS.
¼ cup flour for dredging fruit.

PROCESS: Mix and sift all dry ingredients (except ¼ cup flour). Add molasses and milk to suet, beat thoroughly; add dry ingredients gradually, continue beating. Flour raisins, add to mixture and beat again. Turn into a buttered tube mould, cover, and steam three hours. Serve with MOREYS GOLDEN SAUCE.

Golden Sauce

Beat 2 eggs until thick and light, add 1 cup fine sugar gradually, continue beating, then add 1 teaspoon MOREYS SOLITAIRE VANILLA and 1 teaspoon Three Star Brandy.

Creole Rice

Melt 3 tablespoons butter in an iron fryingpan, add 1 cupful MOREYS SOLITAIRE RICE; cook until rice is well browned, stirring constantly. Add 2¾ cups of highly seasoned chicken broth or Brown Stock, bring to boiling-point and cook in double boiler until rice is soft.

Turn on a hot chop platter, garnish with MOREYS SOLITAIRE PIMENTOES cut in fancy shapes. Pour over all Creole Sauce.

If stock is not highly seasoned, the rice should be seasoned with salt and a few grains MOREYS SOLITAIRE CAYENNE PEPPER.

New Year's Cocoanut Cake

Cream ½ cup butter, add gradually 1½ cups fine sugar. Sift together twice 2¼ cups pastry flour, ¼ teaspoon soda, few grains salt, ¾ teaspoon MOREYS SOLITAIRE CREAM OF TARTAR. Add to first mixture with ½ cup rich milk, add 1 teaspoon MOREYS SOLITAIRE ORANGE EXTRACT. Then cut and fold in the whites 5 eggs, beaten until stiff. Bake in two well-buttered square layer cake pans (7 x 7 in. square by 1½ in. deep). Put together with cocoanut and pineapple filling. Spread with Boiled Frosting, sprinkle at once with freshly grated cocoanut and ornament with small red roses, made by cutting glace cherries in quarters lengthwise, standing five petals upright to imitate a rose. Finish with very small yellow candies placed in center. Serve on New Year's Day with MOREYS SOLITAIRE PUNCH.

Creole Sauce

Melt 3 tablespoons butter in a saucepan. Add 2 tablespoons each of finely chopped onion and green pepper, 4 tablespoons finely chopped MOREYS SOLITAIRE MUSHROOMS. Cook five minutes. Then add 2 tablespoons flour, stir to a smooth paste, and add 1 cup of thick tomato purée, made by reducing 1 can of MOREYS SOLITAIRE TOMATOES (by slow cooking), rubbed through a purée strainer. Add 1 truffle cut in small bits, ¼ cup sherry wine or Brown Stock if wine is not desirable. Season to taste with salt and MOREYS SOLITAIRE PEPPER AND CAYENNE.

Cocoanut and Pineapple Filling

Beat 3/4 cup whipping cream until stiff, add gradually 1/3 cup powdered sugar and few grains salt. Then fold in 1/3 cup finely chopped MOREYS SOLITAIRE CANDIED PINEAPPLE, 1/3 cup grated cocoanut and 2 teaspoons lemon juice. Use as filling between layer cakes.

Moreys Solitaire Grape Juice Mousse

To 2 cups whipping cream add ¾ cup powdered sugar, ⅛ teaspoon salt; add 1 cup MOREYS SOLITAIRE GRAPE JUICE; whip until mixture is solid to bottom of bowl. Turn into a chilled, fluted mould and pack in equal parts of ice and rock salt. Let stand 3 to 4 hours. Unmould on chilled platter, garnish with fresh grapes and foliage.

Lobster Sandwiches

Cream ¼ cup butter; add gradually 4 tablespoons grated mild soft cheese; season with salt and ¼ teaspoon MOREYS SOLITAIRE PAPRIKA and few grains MOREYS SOLITAIRE CAYENNE, add sufficient MOREYS SOLITAIRE LOBSTER minced fine and previously seasoned with a little MOREYS SOLITAIRE SALAD DRESSING to flavor pleasantly. Spread between thin slices of bread cut in fancy shapes. Sprinkle sandwiches lightly with salt and MOREYS SOLITAIRE PAPRIKA. Serve with oyster cocktails at the beginning of dinner or luncheon.

Moreys Solitaire Blackberry Pudding

Cream 1/3 cup butter, add gradually ½ cup granulated sugar, yolks 2 eggs, well beaten. Sift together 2 cups flour, 3 tablespoons baking powder and ½ teaspoon salt; add alternately to first mixture with ½ cup milk while beating constantly. Fold in the stiffly beaten whites 2 eggs and 1 cup MOREYS SOLITAIRE BLACKBERRIES. Turn into a buttered mould, cover and steam 1½ hours. Serve with Blackberry Hard Sauce.

Casserole of Beef

Cut cold roast beef and left-over broiled steak in ¼-inch cubes; there should be 4 cups. Place meat in a well-greased casserole dish, pour over 2 cups brown sauce, ½ cup celery finely cut, 2/3 cup carrot cut in tiny cubes, 1 onion finely chopped. Reduce 1 can MOREYS SOLITAIRE CANNED TOMATOES by slow cooking to thick pulp, strain; there should be 1 cup. Add ½ tablespoon Worcestershire Sauce, season with salt and MOREYS SOLITAIRE BLACK PEPPER, cover and bake slowly one hour. Then add 1 cup MOREYS SOLITAIRE CANNED BUTTON MUSHROOMS cut in slices, add 1½ cups potatoes cut in ½-inch cubes or balls, previously parboiled 10 minutes in boiling salted water. Add 2 tablespoons table sherry wine and continue cooking until potatoes are soft. Slip a white "collar" over dish and send to table.

Blackberry Hard Sauce

Cream ½ cup butter, add gradually 1 cup confectioners' sugar while beating constantly. Then add drop by drop ½ cup MOREYS SOLITAIRE BLACKBERRY PULP. Crush the berries and rub them through a sieve to get the pulp.

Tango Salad

Arrange 2 halves of MOREYS SOLITAIRE PEARS, drained from the liquor in can, in a nest of crisp lettuce heart leaves. Work a cream cheese, moistened with cream, to the right consistency to pass through a pastry bag and rose tube. Season cheese with salt and MOREYS SOLITAIRE PAPRIKA, and put a frill of the cheese mixture through the cavity of each half pear. Strew criss-cross with tiny shreds of pimento. Pour over Tango Dressing.

Tango Dressing

Finely chop the whites and the yolks of 2 "hard-boiled" eggs separately. Rub 2 pimentoes through a sieve, and finely chop 1 green pepper after removing seeds and veins. Add prepared ingredients to French Dressing, add 2 tablespoons of MOREYS SOLITAIRE CHILI SAUCE, ½ teaspoon MOREYS SOLITAIRE PAPRIKA. Chill and just before using beat 2 minutes and add carefully to 1 cup Mayonnaise. Serve on Tango Salad.

COLORADO STARTS THE DAY WITH

Moreys *Solitaire* Coffee

See complete list of items comprising Solitaire line, pages 85 to 88

Recipes
for
February

Solitaire Pumpkin Patties

Pumpkin Mixture

Marshmallow Tea Wafers

Corn and Chicken Soup
(*With Whipped Cream*)

Creamy Sauce

Moreys Solitaire Macaroni Croquettes

Wine Sauce

Lady Washington Pie

Washington's Birthday Cake

Tomato Sauce

Almond Bars

Spiced Date Pudding

Cabbage au Gratin

Raisin Chocolate Caramels

White Sauce

St. Valentine's Sandwiches

Lincoln's "Rail" Cake

Lima Bean Salad

Mocha Frosting

Rabbit a la Marengo

Cherry Roly-Poly

Cherry Sauce

Solitaire Pumpkin Patties

Line small fluted patty pans with rich paste, brush paste with white of egg and sprinkle lightly with stale bread crumbs. Fill pans 2/3 full of the following pumpkin mixture. Bake in a hot oven the first five minutes, then reduce the heat and finish baking.

Pumpkin Mixture

To 1 cup of MOREYS SOLITAIRE PUMPKIN add ¾ cup sugar, 3 eggs slightly beaten, 1 teaspoon each of MOREYS SOLITAIRE CINNAMON, NUTMEG AND GINGER, ¾ teaspoon salt, ¼ teaspoon MOREYS SOLITAIRE MACE, 1/3 cup brandy and 1 cup heavy cream.

Mix ingredients in the order given, and fill patty pans as directed in the foregoing. Serve patties while fresh and warm, or cold with whipped cream sweetened and flavored with MOREYS SOLITAIRE MACE.

Marshmallow Tea Wafers

Boil 1 cup sugar and ½ cup water until it threads when dropped from the tip of a spoon. Remove from range and add 1 dozen marshmallows cut in small pieces. Pour over the whites of 2 eggs beaten stiff and dry, add ½ cup of MOREYS SOLITAIRE SEEDED RAISINS cut in halves and ½ cup pecan nut meats broken in small pieces, add ½ teaspoon of MOREYS SOLITAIRE VANILLA EXTRACT. Spread Saratoga wafers with mixture and bake in a moderate oven until delicately browned.

Serve with MOREYS SOLITAIRE BASKET FIRED JAPAN TEA.

Corn and Chicken Soup

(With Whipped Cream)

Chop fine 1 can of MOREYS SOLITAIRE CORN, add 2 cups of chicken stock or hot water, and simmer slowly twenty minutes; rub through a sieve. Scald 2 cups of milk with 1 slice of onion; remove onion and add milk to corn.

Melt 2 tablespoons butter, add 1½ tablespoons flour and 1 teaspoon sugar; pour on slowly while stirring constantly the hot corn and milk mixture; season with salt and MOREYS SOLITAIRE WHITE PEPPER. Put 1 tablespoon of whipped cream into each bouillon cup and pour on the hot soup. Serve with crisp wafers.

Creamy Sauce

Cream ¼ cup butter, add slowly ½ cup confectioners' sugar, beating constantly. Add 2 tablespoons thin cream or milk and 2 tablespoons sherry wine, drop by drop; continue beating.

If liquid is added too rapidly the sauce will have a curdled appearance. Heat in a double boiler, stirring constantly until mixture is of a creamy consistency. Sprinkle with MOREYS SOLITAIRE NUTMEG.

Moreys Solitaire Macaroni Croquettes

Break enough of MOREYS SOLITAIRE MACARONI in ½-inch pieces to fill 1 cup. Cook in boiling salted water until tender. Drain and rinse with cold water; drain again. Melt 3 tablespoons butter in a saucepan, add 4 tablespoons flour sifted with ¼ teaspoon salt, a few drops MOREYS SOLITAIRE CAYENNE PEPPER and ¼ teaspoon MOREYS SOLITAIRE ONION EXTRACT. Add slowly 1¼ cups of milk, White Stock or equal parts of stock and thick tomato pulp (reduce 1 can of MOREYS SOLITAIRE TOMATOES by simmering to 1 cup) slowly while stirring constantly until boiling-point is reached. Add ½ cup grated cheese and macaroni. Mix well and turn into an agate dripping pan to ½-inch thickness. Let stand until cold and firm. Cut in 2½-inch squares; with a spatula lift each square to a board covered with fine crumbs; sift crumbs over croquettes and dip each in beaten egg diluted with 2 tablespoons cold milk; roll again in crumbs. Fry in deep, hot fat. Drain on soft paper and serve with Tomato Sauce.

Wine Sauce

Cream ½ cup butter, add gradually 1 cup confectioners' sugar. Add slowly 3 tablespoons sherry wine, ½ teaspoon MOREYS SOLITAIRE VANILLA and ⅛ teaspoon MOREYS SOLITAIRE GRATED NUTMEG.

Lady Washington Pie

Cream 1/3 cup butter, add gradually 1 cup fine sugar and 2 eggs beaten thoroughly. Sift together 1¾ cups flour, 2½ teaspoons baking powder, and ¼ teaspoon salt; add alternately with ½ cup milk to first mixture; add ½ teaspoon each of MOREYS SOLITAIRE VANILLA AND LEMON EXTRACT.

Bake in buttered round layer cake pans fifteen minutes in a moderate oven. Spread with MOREYS SOLITAIRE RASPBERRY PRESERVES (in glass) between layers. Sprinkle top with powdered sugar and serve with Creamy Sauce.

Washington's Birthday Cake

Cream ½ cup butter, add gradually 1½ cups soft brown sugar, yolks of 2 eggs, well beaten. Mix and sift 2¼ cups flour, 3½ teaspoons baking powder; add alternately to first mixture with 2/3 cup milk. Add 1 teaspoon each of MOREYS SOLITAIRE VANILLA and ORANGE EXTRACT, 2 tablespoons sherry wine, 2 tablespoons brandy, 1 cup each MOREYS SOLITAIRE CURRANTS and SEEDED RAISINS; cut the raisins in quarters, add ½ cup English walnut meats broken in pieces and tablespoon candied orange peel finely chopped. Beat thoroughly; then cut and fold in the stiffly beaten whites of 2 eggs.

Bake in a buttered tube pan in a slow oven 1¼ hours. Spread with Boiled Frosting and decorate with Ornamental Frosting and Cherries.

Tomato Sauce

Brown 4 tablespoons butter in a saucepan, add 2 slices onion, 2 slices carrot, ½ small clove garlic finely chopped, ½ small bay leaf, 1 spray parsley, 1 spray thyme. Add 5 tablespoons flour sifted with ⅛ teaspoon MOREYS SOLITAIRE PEPPER and ½ teaspoon salt; continue browning, stirring constantly.

Add slowly 1 cup MOREYS SOLITAIRE TOMATOES, stewed and strained, and 1 cup Brown Stock. Heat to boiling-point, and simmer fifteen minutes. Strain around macaroni croquettes.

Almond Bars

Cream ½ cup butter, add gradually 1/3 cup fine granulated sugar and the lightly beaten yolks of 3 eggs, the grated rind of 1 orange, 2 tablespoons milk and 1½ cups of sifted pastry flour. Knead slightly; add flour as needed (using as little as possible). Divide into 2 equal parts, roll each to fit the pan in which it is to be baked (a shallow rectangular pan is best), trim edges if necessary and fold edges to make a box ¾-inch deep. Flute edges as for a pie. Beat the whites of 3 eggs until stiff and dry; add gradually ½ cup confectioners' sugar, then cut and fold in ¾ cup more sugar and ½ cup of blanched almonds finely shredded.

Flavor with ½ teaspoon of MOREYS SOLITAIRE ALMOND EXTRACT. Spread this mixture smoothly over top of cake mixture in the pans. It should fill each cake to the top of fluted edge.

Sprinkle with granulated sugar and bake in a moderate oven. When slightly cooled, remove from pans and cut in strips 1 inch wide by 3 inches long. Serve with MOREYS SOLITAIRE CEYLON BLEND TEA, on the Afternoon Tea Table.

Spiced Date Pudding

Melt 3 tablespoons butter, add ½ cup MOREYS SOLITAIRE MOLASSES, ½ cup milk. Mix and sift 1 2/3 cups flour, ½ teaspoon soda, ¼ teaspoon salt, ¼ teaspoon each MOREYS SOLITAIRE CLOVES, CINNAMON, NUTMEG AND ALLSPICE; add to first mixture. Add ½ pound dates stoned and thinly sliced. Turn into a buttered pudding mould and steam two and one-half hours. Serve with Wine Sauce.

Cabbage au Gratin

Cut fine 1 can MOREYS SOLITAIRE BOILED CABBAGE; drain well. Prepare 2 cups White Sauce. Put a layer of cabbage in the bottom of a buttered baking dish, add a thin layer of White Sauce, sprinkle with 1 tablespoon grated cheese and few grains MOREYS SOLITAIRE PAPRIKA; repeat layers in same way until cabbage and sauce are used, having the last layer sauce. Cover with buttered cracker crumbs and bake until crumbs are brown.

Raisin Chocolate Caramels

Put 2 tablespoons butter in a saucepan; when melted add ½ cup milk, ½ cup sugar and 1 cup MOREYS SOLITAIRE MOLASSES. Bring to boiling-point and add 4 squares chocolate, grated. Continue cooking until mixture is brittle when tried in cold water. Stir occasionally to prevent mixture from sticking to pan. Remove from range and beat three minutes; add ½ cup walnut meats broken in pieces, ½ cup MOREYS SOLITAIRE SEEDED RAISINS cut in pieces and 2 teaspoons MOREYS SOLITAIRE VANILLA. Mix well and turn into a buttered agate pan. Cool, cut in inch squares and wrap each square in paraffin paper.

White Sauce

Melt 4 tablespoons butter in a saucepan, add 4 tablespoons flour mixed with 1 teaspoon salt, ¼ teaspoon MOREYS SOLITAIRE WHITE PEPPER and few grains MOREYS SOLITAIRE CAYENNE. Stir to a smooth paste, then pour on slowly 2 cups hot milk while stirring constantly. Cook one minute.

St. Valentine's Sandwiches

Mash a cream cheese and moisten with cream until of the right consistency to spread. Add ¼ the measure of MOREYS SOLITAIRE QUEEN OLIVES finely chopped and ¼ cup finely chopped nut meats. Season with salt and MOREYS SOLITAIRE PAPRIKA AND CAYENNE PEPPER. Spread between slices of bread. Remove crusts and cut with a heart-shape cutter.

Lincoln's "Rail" Cake

Bake a sponge cake in a thin sheet. When cool cut in three long strips ½ inch thick and 2 inches wide. Arrange one strip on a flat board; dispose a small rope of Marshmallow Frosting through center and arrange the remaining two strips to meet over the filling forming a triangular-shaped log or rail of cake. Pipe chocolate or Mocha frosting lengthwise of the cake, to resemble the bark of a tree trunk, using a pastry bag and star tube. Pipe Mocha cream here and there to simulate "knots" in the tree trunk; sprinkle knots with finely chopped pistachio nut meats.

Lima Bean Salad

Drain MOREYS SOLITAIRE SMALL LIMA BEANS from the liquor; rinse in cold water. Mix with 1 cup MOREYS SOLITAIRE PEAS (drained from liquor in can) and marinate with French Dressing to moisten; let stand two hours. Then arrange in a border of bleached chicory and mask with MOREYS SOLITAIRE SALAD DRESSING, sprinkle with finely chopped red peel from small round radishes, chill and serve.

Mocha Frosting

Stir and beat 1 cup sweet butter to a cream, then gradually beat in confectioners' sugar (about 2 cups). Fold in coffee extract to flavor to taste. Use very strong clear black coffee made from MOREYS SOLITAIRE COFFEE.

Rabbit a la Marengo

Separate a carefully cleaned, washed and dried rabbit into pieces, first cutting off the four legs, then dividing the body into four pieces. Season pieces with salt and MOREYS SOLITAIRE PEPPER, roll in flour. Heat equal parts of melted butter and tried out salt pork fat in a frying-pan (¼ cup each). Arrange rabbit in pan and cook, turning often, until evenly browned. Drain fat from pan and pour over rabbit ¼ cup Sauterne wine and let simmer until absorbed. Heat 4 tablespoons of fat drained and strained from pan, add 4 tablespoons flour, stir until smooth. Add ½ teaspoon salt, ¼ teaspoon MOREYS SOLITAIRE PEPPER, 1 cup highly seasoned Brown Stock and MOREYS SOLITAIRE TOMATOES cooked to a thick pulp, then strained; there should be 1 cup. Pour over rabbit and continue simmering ¾ an hour. Dispose on hot serving platter and surround with a border of hot, well-seasoned mashed potatoes passed through a pastry bag and rose tube. Garnish rabbit with broiled fresh mushrooms.

Cherry Roly-Poly

Make a tea biscuit dough, using cream in place of milk to moisten. Roll dough to ½-inch thickness. Drain MOREYS SOLITAIRE PITTED CHERRIES from the liquor in can; strew them over dough, keeping them 1 inch from the edge. Sprinkle lightly with sugar and flour. Roll like jelly roll, moisten edges, press the overlapping and close the ends, pinching them as securely together as possible. Bake in a hot oven 25 minutes, basting three times with the cherry juice which has been sweetened a little more. This roll may be tied loosely in a floured cloth and cooked in boiling water 2 hours or steamed in a steamer 1 hour. Serve on a hot platter with Cherry Sauce.

Cherry Sauce

Drain 1 can MOREYS SOLITAIRE PITTED CHERRIES from the liquor in can, add 1 cup claret, 2/3 cup sugar, ½ glass MOREYS SOLITAIRE RED CURRANT JELLY, juice 1 lemon and ½ stick MOREYS SOLITAIRE QUILL CINNAMON. Simmer slowly until reduced to a syrup. Rub through a strainer and serve hot with Roly-Poly.

Moreys *Solitaire* Fruits

are the Pick of the Pick

Recipes
for
March

Moreys Solitaire Coffee Kuchen

Moreys Solitaire Pear Salad

Ginger Snaps

Hot Water Ginger Bread

Moreys Solitaire Coffee Souffle

Pistachio Ice Cream

Broiled Lamb Chops

Moreys Solitaire Coffee Sauce

Moreys Solitaire Green Pea Puree

Sweet Potato Pudding

Solitaire Hawaiian Pineapple Salad

Peach Tarts

Moreys Solitaire Lobster Cocktails

Canned Salmon Croquettes

Sauce Tartare

St. Patrick's Rarebit

Ginger Snaps

Green Peppers Stuffed with Solitaire Succotash

Frozen Rice Pudding

Cream of Corn Toast

Hot Water Ginger Bread

Moreys Solitaire Coffee Kuchen

Put in a mixing bowl 5 tablespoons butter or lard, ¼ cup sugar and 1 teaspoon salt; pour on 1 cup scalded milk. When lukewarm add ½ a compressed yeast cake dissolved in 1/3 cup lukewarm water, one egg well beaten and sufficient flour to make a stiff batter; add 1 teaspoon MOREYS SOLITAIRE VANILLA and 2/3 cup MOREYS SOLITAIRE SEEDED RAISINS cut in halves. Beat thoroughly, cover and set to rise in a warm place. When light, spread mixture in a dripping pan 1 inch thick. Cover and let rise again. Before placing in the oven, brush cake over with beaten egg and spread with the following mixture:

Melt ¼ cup butter in a saucepan, add 1/3 cup white or brown sugar and 1 teaspoon MOREYS SOLITAIRE CINNAMON. When sugar is partially melted add 2 tablespoons flour; mix well before spreading on cake. Bake twenty-five minutes in a moderate oven. Serve with MOREYS SOLITAIRE BOILED OR PERCOLATED COFFEE.

Moreys Solitaire Pear Salad

Drain MOREYS SOLITAIRE CANNED PEARS from the liquor. Cut in eighths lengthwise. Arrange in nests of lettuce heart leaves, pour over French Dressing and garnish with red pepper ribbons. Cut a slice from the stem end of sweet red peppers, remove the seeds and veins; then cut peppers in very narrow strips, beginning at the open end and working around and around the pepper, using sharp scissors or a sharp paring knife.

Cover peppers with boiling water, let stand three minutes, drain, and cover them with ice water; let stand until chilled, drain again and use as a garnish as directed above.

Ginger Snaps

1 cup MOREYS SOLITAIRE MOLASSES.
¾ cup brown sugar.
2 teaspoons soda.
2 tablespoons MOREYS SOLITAIRE GINGER.
¼ teaspoon MOREYS SOLITAIRE CLOVES.
1 cup butter.
2 eggs.
2 tablespoons boiling water.
1 teaspoon MOREYS SOLITAIRE CINNAMON.
¼ teaspoon MOREYS SOLITAIRE ALLSPICE.
Add flour enough that spoon will stand upright in mixture.

PROCESS: Cream butter, add sugar and eggs well beaten, add water. Pour molasses in saucepan and place on fire and bring to boiling point; add soda. When this cools add to first mixture. To this add the spices which have been sifted with flour. Chill, roll very thin and shape with round cutter. Bake on well-buttered tin sheets. For the school luncheon box.

Hot Water Ginger Bread

½ cup MOREYS SOLITAIRE MOLASSES.
½ cup brown sugar.
2 tablespoons butter, melted.
½ cup boiling water.
1 egg, lightly beaten.
2 cups pastry flour or 1¾ cups bread flour.
1 level teaspoon (scant) soda.
¼ teaspoon salt.
1 teaspoon MOREYS SOLITAIRE GINGER.

PROCESS: Sift dry ingredients together. Pour molasses into mixing bowl, stir in sugar and melted butter, add dry ingredients and hot water, lastly egg beaten very light. Bake in small shallow pan in moderate oven thirty minutes. Serve hot with fresh, unsalted butter and cottage cheese.

Moreys Solitaire Coffee Souffle

Melt 3 tablespoons butter, add 3 tablespoons flour, and pour on gradually ¾ cup of MOREYS SOLITAIRE COFFEE infusion (strained) and ¼ cup cream, stirring constantly.
Heat to boiling-point, add ½ cup sugar, ¼ teaspoon salt, and the yolks of 4 eggs well beaten; cool slightly and fold in the stiffly beaten whites of 4 eggs.

Add ¾ teaspoon MOREYS SOLITAIRE VANILLA EXTRACT. Turn into a buttered pudding dish and bake in a moderate oven twenty minutes. Serve with SOLITAIRE COFFEE SAUCE.

Pistachio Ice Cream

Mix 1 tablespoon flour, 1 cup sugar and ⅛ teaspoon salt, add 1 egg slightly beaten and, slowly, 1 pint scalded milk, stirring constantly. Cook over hot water twenty minutes, continue stirring. Cool and add 1 quart of thin cream, 2 tablespoons MOREYS SOLITAIRE PISTACHIO EXTRACT; tint a delicate green with MOREYS SOLITAIRE COLOR PASTE—green color paste.

Serve in stem glasses and sprinkle with finely chopped pistachio nut meats.

Broiled Lamb Chops

Wipe chops, trim off superfluous fat, and place in a broiler greased with some of the fat. If loin chops are used, flank may be rolled and fastened with a small wooden skewer (toothpick). Broil over a clear fire or under the gas flame, turning every ten seconds the first two minutes to sear the surface quickly, thus preventing the escape of juices.

After the first two minutes turn occasionally until cooked through and well browned on both sides. Spread with butter, sprinkle with salt and MOREYS BLACK PEPPER. Remove to serving platter and garnish with MOREYS GREEN PEA PUREE.

Moreys Solitaire Coffee Sauce

Beat the yolks of 2 eggs, add gradually 1/3 cup sugar and ⅛ teaspoon salt, then add slowly ½ cup MOREYS SOLITAIRE COFFEE infusion. Cook over hot water until mixture thickens, stirring constantly. Strain, chill and fold in 1 cup of whipped cream.

Moreys Solitaire Green Pea Puree

Drain the liquor from 1 can of MOREYS SOLITAIRE PEAS, rinse the peas with cold water and drain again. Cover with boiling water, bring to boiling point and cook three minutes. Drain, pass through a sieve; add ½ teaspoon salt, 1 teaspoon sugar, ½ teaspoon of MOREYS SOLITAIRE BLACK PEPPER, 2 tablespoons butter and stir over the simmer burner (covered with an asbestos mat) until quite dry. Use as a border around the edge of broiled lamb chops, piping it around chops with pastry bag and rose tube.

Sweet Potato Pudding

Mix ½ cup sugar with 1 teaspoon salt and add to 2 cups MOREYS SOLITAIRE SWEET POTATO PUREE. Add 2 eggs slightly beaten, ¾ teaspoon MOREYS SOLITAIRE CINNAMON, ¼ teaspoon MOREYS SOLITAIRE NUTMEG, 1 tablespoon lemon juice, a grating of the rind and brandy to taste. Mix thoroughly and add 2½ cups milk. Turn into a buttered dish and bake in a moderate oven until firm. Serve when slightly cool.

Solitaire Hawaiian Pineapple Salad

Drain MOREYS SOLITAIRE HAWAIIAN PINEAPPLE from the liquor. Arrange each slice in a nest of endive. On top of each slice dispose a mound of the following combination: Equal parts of white celery cut in small pieces, oranges peeled and cut in 1-inch cubes, Jonathan apples pared and cut in ¼-inch cubes, and some of the pineapple cut in thin slices.

Mix well with Mayonnaise, to which a few tablespoons of heavy cream (whipped) has been added. Strew over top green pepper cut in tiny shreds.

Peach Tarts

Cover inverted individual tart tins with rich pastry; set the tins on a baking sheet to keep edges of pastry from burning. Prick the paste all over with a fork. Put in oven and bake until evenly browned. Remove from oven and shake lightly the shells from pans onto individual pie plates. Arrange a half of a MOREYS SOLITAIRE LEMON CLING PEACH in each shell. With a pastry bag and rose tube pipe a border of whipped cream around edge of each peach and place a rose of whipped cream in center. Sprinkle thickly with finely chopped MOREYS SOLITAIRE CANDIED CHERRIES AND NUT MEATS.

Moreys Solitaire Lobster Cocktails

Remove the meat from 1 can of MOREYS SOLITAIRE LOBSTER; divide in 1-inch cubes. Allow 6 cubes for each portion. Dispose in cocktail glasses and season each portion with 2 tablespoons of MOREYS SOLITAIRE TOMATO CATSUP, 1 tablespoon sherry wine, a few grains MOREYS SOLITAIRE CAYENNE PEPPER. Salt to taste, and add 1 tablespoon lemon juice. Chill thoroughly and sprinkle each with ¼ teaspoon finely chopped olives or chives.

Canned Salmon Croquettes

Drain MOREYS SOLITAIRE CANNED SALMON from all the oil in the can. Pour 1 cup hot water quickly over salmon, drain again and dry on soft paper; separate fish into flakes. Make a thick White Sauce; there should be 1 cup. Add salmon, mixing carefully with a fork to avoid breaking flakes. Season with ½ teaspoon lemon juice and ¾ teaspoon finely chopped parsley. Set mixture aside to cool, then shape into croquettes, roll in crumbs, egg and crumbs and fry to a golden brown in deep hot fat. Drain on brown paper and serve with Sauce Tartare.

Sauce Tartare

To 2 cups of Mayonnaise dressing (made with mustard) add 1 large shallot (or ½ tablespoon Spanish onion) chopped very fine, 4 tablespoons (¼ cup) each of finely chopped capers, gherkins and olives and 1 tablespoon finely chopped parsley.

St. Patrick's Rarebit

Cook 1 tablespoon butter with 2 tablespoons chopped green pepper and 1½ tablespoons chopped onion, stirring constantly. Add ½ cup MOREYS SOLITAIRE TOMATO PULP from which liquor has been drained and cook six minutes. Add ¾ lb. soft mild cheese cut in pieces, ¾ teaspoon salt, few grains MOREYS SOLITAIRE CAYENNE. When cheese is melted add 1/3 cup beer and 1 egg slightly beaten. Serve on circles of toast, toasted on one side.

Ginger Snaps

Cream 1 cup butter, add ¾ cup brown sugar and 2 eggs well beaten, add 2 tablespoons boiling water. Pour 1 cup MOREYS SOLITAIRE MOLASSES in saucepan and place on fire and bring to boiling point; add 2 teaspoons soda. When this cools, add to first mixture. To this add 2 tablespoons MOREYS SOLITAIRE GINGER, ¼ teaspoon MOREYS SOLITAIRE CLOVES, 1 teaspoon MOREYS SOLITAIRE CINNAMON, ¼ teaspoon MOREYS SOLITAIRE ALLSPICE, which has been sifted with 2 cups flour. Then add enough flour that spoon will stand upright in mixture. Chill, roll very thin and shape with round cutter. Bake on well-buttered tin sheets. For the school luncheon box.

Green Peppers Stuffed with Solitaire Succotash

Cut a slice from the stem ends of 6 green peppers, remove seeds and veins. Parboil peppers fifteen minutes in boiling salted water, to which add ⅛ teaspoon soda. Drain and fill with MOREYS SOLITAIRE SUCCOTASH seasoned with salt, MOREYS SOLITAIRE PEPPER and moistened with thin cream. Cover tops with buttered seasoned cracker crumbs and bake in oven until mixture is heated through and crumbs are browned.

Frozen Rice Pudding

Cover ½ cup MOREYS SOLITAIRE RICE with 2 quarts cold water and bring quickly to the boiling-point while stirring constantly; drain on a sieve, rinse thoroughly with cold water. Return the rice to stew-pan, add 1 quart milk, ¾ cup sugar and 1 teaspoon salt and cook slowly until rice is soft. Beat 4 egg yolks slightly, add ¾ cup sugar, 2 cups cream and cook over hot water until slightly thickened, then strain over rice mixture. Chill and freeze as ice cream. Drain MOREYS SOLITAIRE PRESERVED PEACHES from syrup, cut in small pieces, cover with brandy and let soak several hours; drain. Add prepared peaches to frozen mixture, turn dasher until well mixed. Then pack in mould, cover closely and bury mould in equal measures of ice and salt. Let stand two to three hours. Serve with a sauce made of equal measures of MOREYS PRESERVED PEACHES (rubbed through a sieve), sugar syrup and Maraschino cordial.

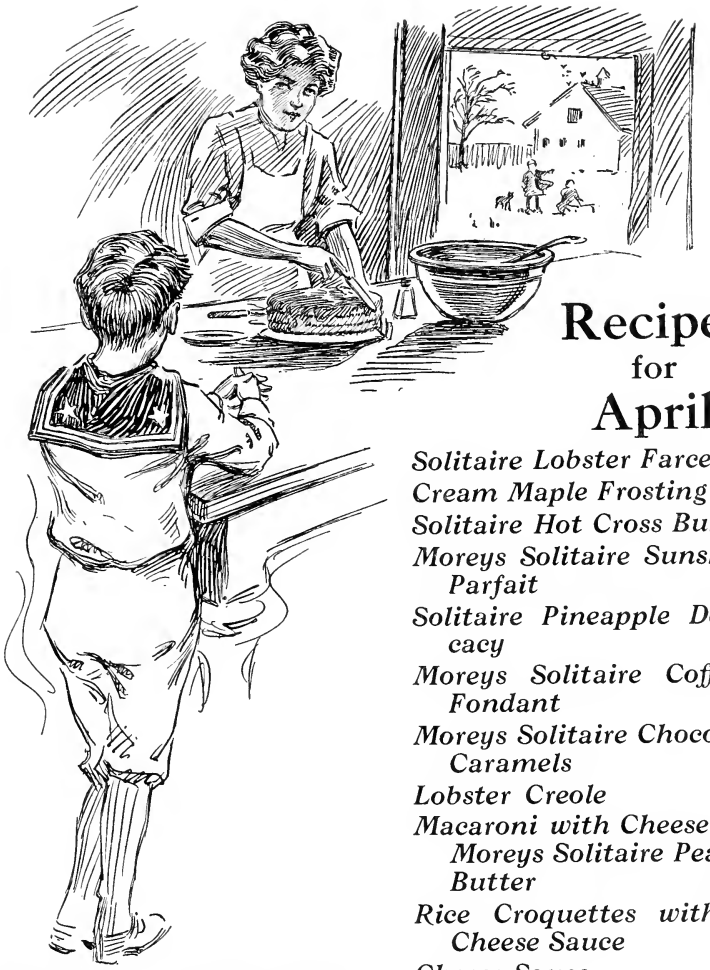
Cream of Corn Toast

Cook ½ tablespoon finely chopped onion in 1½ tablespoons butter two minutes, stirring meanwhile. Add 1 cup MOREYS SOLITAIRE CORN, 2 cups heavy cream, ½ teaspoon salt, 1 teaspoon sugar, ¼ teaspoon MOREYS SOLITAIRE PAPRIKA, heat to boiling point and let simmer five minutes. Pour over 6 slices hot buttered toast (remove crusts before toasting), garnish with toast points, first brushing edges of points with slightly beaten white of egg. Then dip each edge in finely chopped parsley.

Hot Water Ginger Bread

Sift 2 cups pastry flour or 1¾ cups bread flour with 1 level teaspoon (scant) soda, ½ teaspoon salt, 1 teaspoon MOREYS SOLITAIRE GINGER. Pour 1 cup MOREYS SOLITAIRE MOLASSES into mixing bowl, stir in ½ cup brown sugar and 2 tablespoons butter (melted), add dry ingredients and ½ cup hot water, lastly 1 egg beaten very light. Bake in small shallow pan in moderate oven thirty minutes. Serve hot with fresh, unsalted butter and cottage cheese.

See complete list of items comprising Solitaire line, pages 85 to 88



Recipes for April

Solitaire Lobster Farce
Cream Maple Frosting
Solitaire Hot Cross Buns
Moreys Solitaire Sunshine Parfait
Solitaire Pineapple Delicacy
Moreys Solitaire Coffee Fondant
Moreys Solitaire Chocolate Caramels
Lobster Creole
Macaroni with Cheese and Moreys Solitaire Peanut Butter
Rice Croquettes with Cheese Sauce
Cheese Sauce
Royal Anne Cherry Cocktail
Spinach with Crown of Eggs
Creamed Lobster
Virginia Corn Fritters
Cream of Pea Soup

Compote of Stuffed Solitaire Peaches
Moreys Solitaire Maple Syrup with Waffles
Golden Spice Cake
Moreys Solitaire Coffee Custard

Compote of Stuffed Solitaire Peaches

Drain the liquor from 1 can of MOREYS SOLITAIRE LEMON CLING PEACHES. Arrange each half on a small circle of sponge cake. Fill the seed cavity with chopped English walnut meats and sultana raisins (soak raisins in brandy or sherry wine to cover, three or four hours). Drain raisins from brandy, mix with nuts and stuff peaches. Pile whipped cream, sweetened to taste, and flavored delicately with MOREYS SOLITAIRE ALMOND EXTRACT, on top of each portion. Chill and serve as dessert for dinner or luncheon.

Moreys Solitaire Maple Syrup with Waffles

Mix and sift 3½ cups flour, 2 tablespoons baking powder, 1 teaspoon salt. Add gradually 2 cups milk, stirring constantly. Add 2 tablespoons melted butter, the yolks of 4 eggs, well beaten, and the whites of 4 eggs beaten until stiff. Beat mixture thoroughly. Cook in a well-greased, hot waffle iron, browning first on one side, then turn iron and brown on the other. Serve with MOREYS SOLITAIRE MAPLE SYRUP.

Golden Spice Cake

Cream ½ cup butter, add gradually ½ cup brown sugar, beating constantly. Add 1 whole egg and yolks of 4 well beaten, without separating. Add ½ cup MOREYS SOLITAIRE MOLASSES, ½ cup milk and 2¼ cups flour, mixed and sifted with 1 teaspoon MOREYS SOLITAIRE CINNAMON, ½ teaspoon MOREYS SOLITAIRE CLOVES, ½ teaspoon MOREYS SOLITAIRE NUTMEG, ½ teaspoon soda and 1 teaspoon MOREYS SOLITAIRE LEMON EXTRACT. Beat thoroughly, and bake in a moderate oven thirty-five minutes. Spread with Cream Maple Frosting.

Moreys Solitaire Coffee Custard

Scald 2 cups of milk with 3 tablespoons MOREYS MEDIUM-GROUND SOLITAIRE COFFEE, then strain. Beat 4 eggs slightly; add 1/3 cup sugar, ⅛ teaspoon salt, ½ teaspoon MOREYS SOLITAIRE VANILLA EXTRACT and the milk and coffee mixture. Strain into buttered individual moulds, place in a dripping pan of hot water and bake in a moderate oven until firm. Serve hot or cold.

Solitaire Lobster Farce

To one cupful of MOREYS SOLITAIRE CANNED LOBSTER, chopped fine, add the yolks of 2 "hard-boiled" eggs rubbed to a paste, 1 teaspoon finely chopped parsley, 1 cupful Thin White Sauce, a slight grating MOREYS SOLITAIRE NUTMEG, 2 tablespoons sherry wine; season to taste with salt and MOREYS SOLITAIRE PEPPER. Fill individual ramekins with mixture, cover with buttered crumbs and bake until heated through and crumbs are brown.

Cream Maple Frosting

Bake 1 pound of soft maple sugar in small pieces, put in a saucepan with 1 cup cream and stir until sugar is dissolved. Add ½ tablespoon MOREYS SOLITAIRE VANILLA, then boil without stirring until mixture will form a soft ball when tested in cold. Beat until creamy and of the consistency to spread.

Solitaire Hot Cross Buns

Scald 1 cup milk in a double boiler. Add 1/3 cup sugar, 3 tablespoons of butter, 1 teaspoon salt and 1 teaspoon of MOREYS SOLITAIRE VANILLA. When lukewarm add 1 yeast cake dissolved in ¼ cup lukewarm water; sift 3 cups flour with 1 teaspoon of MOREYS SOLITAIRE CINNAMON; add to first mixture with 1 egg lightly beaten. Beat mixture thoroughly and add ½ cup of MOREYS SOLITAIRE SEEDED RAISINS (cut in halves) and 1/3 cup of MOREYS SOLITAIRE CURRANTS. Mix well, cover and set to rise in a warm place. When light, turn on a floured board, knead slightly and shape in biscuits the size of a small orange, place in a buttered pan 1 inch apart; set to rise. When light, brush over tops with egg slightly beaten and bake twenty minutes in a hot oven.

When cool, make a cross on top of each bun with Boiled Frosting.

Moreys Solitaire Sunshine Parfait

Boil 1 cup sugar and ¼ cup water until it threads when dropped from tip of spoon. Pour syrup in a fine stream on the beaten yolks of 6 eggs; return to range and cook until mixture coats the spoon delicately; beat until cool and add 1 tablespoon of MOREYS SOLITAIRE ORANGE EXTRACT and 2 cups of heavy cream, whipped until solid.

Fill mould to overflowing, cover with buttered paper (buttered side up), place the cover on and pack mould in ice and salt and let stand four to five hours.

Solitaire Pineapple Delicacy

Arrange a circle of Sunshine cake ½ inch thick in a tall, shallow champagne glass. Place over this a small slice of MOREYS SOLITAIRE PINEAPPLE.

To the liquor from can add a little sugar and ¼ cup lemon juice; place on range and boil twenty minutes. Tint the syrup delicately with some of the syrup from MOREYS SOLITAIRE PRESERVED RASPBERRIES (in glass). Chill syrup and pour over pineapple and cake.

Put a piping of whipped cream sweetened to taste and flavored with MOREYS SOLITAIRE ORANGE EXTRACT around the rim of the glass. Finish with a Maraschino cherry or an unhulled strawberry placed in the center.

Serve at Afternoon Tea with MOREYS SOLITAIRE FORMOSA OOLONG TEA.

Moreys Solitaire Coffee Fondant

Put 1½ cups cold water and ½ cup of MOREYS SOLITAIRE COFFEE (medium ground) in a saucepan and bring slowly to the boiling-point. Let boil two minutes, then strain through double cheesecloth. To this add 2½ pounds sugar and ¼ teaspoon cream of tartar. Place on range and stir until mixture begins to boil; then cook, without stirring, until a soft ball is formed that will keep its shape when a small portion is dropped into ice water. As the sugar adheres to sides of saucepan, wash down with a small brush dipped in cold water. Pour slowly on a slightly oiled marble slab or a large platter. Let stand for a moment or two to cool, but not long enough to harden around the edges. Scrape fondant from the edges with a chopping knife or a spatula to one end of slab, and work with a wooden spatula or thin-edged "paddle" until creamy.

This work must be done quickly, for the fondant will soon become "sugary" if process is too long drawn out. At this state knead quickly with the hands until smooth and velvety. While kneading add 1 teaspoon of MOREYS SOLITAIRE VANILLA, drop by drop, kneading it in until all is used. Pack in a bowl, cover with paraffin paper and let stand two days. Shape and dip in "Dot" chocolate, place on platter until dry; then store in boxes.

Select a clear day for making fondant to insure success, as a moist heavy atmosphere has an undesirable effect on the cooking of sugar. For White Fondant follow this method exactly, omitting the coffee.

Moreys Solitaire Chocolate Caramels

Put 2½ tablespoons butter in a saucepan. When melted add 2 cups MOREYS SOLITAIRE MOLASSES, 1 cup of soft brown sugar, ½ cup milk. Stir until sugar is dissolved. When mixture begins to boil add 3 squares of chocolate, grated; stirring constantly until chocolate is melted. Continue cooking until a hard ball is formed when tried in cold water. Add 1 tablespoon MOREYS SOLITAIRE VANILLA just before removing from range. Turn mixture into buttered agate dripping pans; cool and mark in small squares with back of case knife.

Lobster Creole

Rub a saucepan with a bruised clove of garlic. Add 2 tablespoons butter; when melted add 3 green onions thinly sliced, 1 green pepper finely chopped (rejecting seeds and veins); cook five minutes, stirring constantly. Add 1 cup of MOREYS SOLITAIRE TOMATO PULP (solid); continue cooking. Mix 2 tablespoons flour, ½ teaspoon salt, ⅛ teaspoon MOREYS SOLITAIRE PEPPER, few grains MOREYS SOLITAIRE CAYENNE; sift into first mixture and stir until well blended; add 1 cup hot cream. Reheat 1½ cups MOREYS SOLITAIRE LOBSTER meat "picked up" cut in small pieces in sauce. Serve on rounds of hot buttered toast.

Macaroni with Cheese and Moreys Solitaire Peanut Butter

Butter a baking dish, put in a layer of MOREYS SOLITAIRE COOKED MACARONI cut in 1-inch pieces, sprinkle with grated cheese; repeat until 1 cup Macaroni (measured before cooking) has been used and 2/3 cup grated cheese. Heat 2 cups milk in double boiler and pour slowly over 3 tablespoons MOREYS SOLITAIRE PEANUT BUTTER, stirring constantly. Season with few grains MOREYS SOLITAIRE CAYENNE and 1 teaspoon salt; pour over macaroni and cheese, cover with buttered crumbs and bake slowly thirty-five minutes in a moderate oven.

Rice Croquettes with Cheese Sauce

Cook 1 cup MOREYS SOLITAIRE RICE in 4 cups milk, well seasoned with salt, until rice is tender and milk absorbed. Rice should not be too dry. Cook sufficiently to handle, shape with the hands in cork-shaped croquettes, roll in seasoned crumbs, dip in egg and roll again in crumbs. Fry in deep hot fat, drain on brown paper and dispose on hot serving platter. Pour over Cheese Sauce.

Cheese Sauce

To 1 cup of thin White Sauce add 2/3 cup American factory cheese cut in thin shavings. Season with few grains MOREYS SOLITAIRE CAYENNE and stir until cheese is melted.

Royal Anne Cherry Cocktail

Drain and pit 1 can of MOREYS SOLITAIRE ROYAL ANNE CHERRIES, sprinkle with fine sugar; let stand in a cold place one hour, then pour over 1 wine glass each of curacoa and sherry wine. Mix thoroughly and chill on ice. Serve in cocktail glasses at the beginning of a dinner or luncheon.

Spinach with Crown of Eggs

Drain 1 can of MOREYS SOLITAIRE SPINACH; finely chop. Try out ¼ pound bacon cut in shreds; remove bacon and cook spinach in fat five minutes. Season with salt, MOREYS SOLITAIRE PEPPER and few grains MOREYS SOLITAIRE NUTMEG. Add 1/3 cup butter, mix well and pack into oval mould. Keep hot over hot water. Cut 5 hard-cooked eggs in halves lengthwise, remove yolks and rub through a sieve. Add ½ cup left-over ham, ½ teaspoon salt, ¼ teaspoon MOREYS SOLITAIRE PEPPER, ½ teaspoon finely chopped parsley and ½ teaspoon MOREYS SOLITAIRE ONION EXTRACT. Moisten with MOREYS SOLITAIRE SALAD DRESSING to bind mixture together. Refill halves of eggs with this mixture, heaping it pyramid like. Turn mould of spinach on hot serving dish and surround with stuffed eggs.

Creamed Lobster

Remove the meat from 1 cup MOREYS SOLITAIRE LOBSTER, cut in uniform pieces. Melt 3 tablespoons butter in a saucepan, add 4 tablespoons flour sifted with ½ teaspoon salt, ⅛ teaspoon MOREYS SOLITAIRE PAPRIKA and few grains MOREYS SOLITAIRE NUTMEG. Stir until ingredients are well blended, then add slowly 1½ cups hot thin cream while stirring constantly. As soon as sauce thickens add lobster meat and gradually ½ tablespoon lemon juice. Serve in patty shells or on squares of hot toast. Garnish with MOREYS SOLITAIRE OLIVES.

Virginia Corn Fritters

To ¾ cup MOREYS SOLITAIRE CORN add ½ cup milk, 2 teaspoons sugar and 2 eggs well beaten. Sift together ⅞ cup flour, 3 teaspoons baking powder, ¼ teaspoon MOREYS SOLITAIRE PAPRIKA and ½ teaspoon salt. Add to first mixture and drop by tablespoon into buttered muffin rings, set in a well-greased dripping pan. Bake in a moderate oven. Serve with boiled or fried chicken.

Cream of Pea Soup

1 can of MOREYS SOLITAIRE PEAS.
1½ teaspoons sugar.
1½ cups cold water.
2 cups milk.
1 sliced onion.
2 tablespoons butter.
2 tablespoons flour.
1 teaspoon salt.
⅛ teaspoon MOREYS SOLITAIRE WHITE PEPPER.
½ cup hot cream.

PROCESS: Drain peas from liquor in can, add sugar, cold water and cook slowly twenty minutes. Rub through a puree strainer; thicken with 2 tablespoons butter cooked with 3 tablespoons flour. Scald onion with milk in double boiler, remove onion and add milk slowly to pea mixture while stirring constantly. Add seasoning and hot cream, mix well and serve in cups with crisp Saratoga wafers.

Buy spices and extracts by flavor — not quantity. Buy

Moreys

Solitaire

Spices and Extracts

See complete list of items comprising Solitaire line, pages 85 to 88

Recipes
for
May

Moreys Quince Jelly Sandwiches

German Toast with Solitaire Orange Marmalade

Moreys Solitaire Cafe Parfait

Moreys Solitaire Queen Fritters

Moreys Solitaire Vanilla Sauce

Moreys Solitaire Salmon with Cucumber Sauce

Cucumber Sauce

Moreys Solitaire Tomatoes Alabama Style

Afternoon Tea Biscuits with Moreys Solitaire Honey

Italian Meringue

Moreys Solitaire Curried Rice with Peas

Dried Beef with Moreys Solitaire Tomato Sauce

Plain Sponge Cake with Whipped Cream

Rice Delight

Asparagus Omelet

Moreys Raisin Bread

Tomato Cream Toast

Spiced Rhubarb Marmalade

Pineapple Charlotte

Rice Croquettes with Creamy Sauce

Creamy Sauce

Solitaire

Moreys Quince Jelly Sandwiches

Spread thin slices of Boston brown bread with MOREYS SOLITAIRE QUINCE JELLY; sprinkle thickly with finely chopped pecan nut meats. Place another slice of bread lightly buttered over each and press together. Serve at afternoon tea with MOREYS SOLITAIRE GUNPOWDER TEA.

German Toast with Solitaire Orange Marmalade

Beat 3 eggs slightly, add ¼ teaspoon salt, 1 tablespoon sugar and ½ cup milk. Strain into a shallow dish and add ½ teaspoon of MOREYS SOLITAIRE ORANGE EXTRACT.

Soak slices of stale bread cut ¾ inch thick (and crusts removed) in mixture until soft. Cook on a well-greased griddle, using equal parts of butter and lard; brown richly on one side, turn and brown the other. Spread with MOREYS SOLITAIRE ORANGE MARMALADE. Serve for breakfast or luncheon.

Moreys Solitaire Cafe Parfait

Scald 1 cup milk with 1/3 cup of medium-ground MOREYS SOLITAIRE COFFEE, add ½ cup sugar; when cool make a custard of this mixture by adding the slightly beaten yolks of 3 eggs, ⅛ teaspoon salt, another ½ cup of sugar; add 1 cup of cream and set aside to cool. Strain through cheesecloth, add 1 pint cream and freeze.

Line a brick mould with the parfait and fill center with Italian meringue. Cover and pack in ice and salt, using 2 measures of ice to 1 of salt; let stand three to four hours before serving.

Moreys Solitaire Queen Fritters

Put 4 tablespoons butter in a saucepan, pour on ½ cup boiling water; when water again begins to boil, add (all at once) ½ cup flour mixed with ¼ teaspoon salt. Stir briskly until the mixture leaves the sides of saucepan clinging to spoon. Remove from range and add 2 unbeaten eggs, one at a time, beating mixture rapidly between the addition of eggs.

Drop by heaping teaspoonfuls into deep hot fat; fry until well puffed and delicately browned. Drain and cut an opening in the side of each, fill with MOREYS SOLITAIRE STRAWBERRY OR PEACH PRESERVES (in glass). Sprinkle with powdered sugar and serve with Vanilla Sauce.

Moreys Solitaire Vanilla Sauce

Make a syrup by boiling 1 cup sugar and ¼ cup water three minutes; remove from range and add ½ tablespoon butter and 1 teaspoon of MOREYS SOLITAIRE VANILLA EXTRACT. Beat thoroughly and pour around Queen Fritters.

Moreys Solitaire Salmon with Cucumber Sauce

Remove MOREYS SOLITAIRE SALMON from can, rinse with hot water, separate in flakes. Mix and sift 1½ teaspoons salt, 1½ tablespoons sugar, ½ tablespoon cornstarch, ¼ teaspoon MOREYS SOLITAIRE MUSTARD and a few grains MOREYS SOLITAIRE CAYENNE.

Add 2 eggs, yolks slightly beaten, 1½ tablespoons melted butter, ¾ cup milk and 2 tablespoons each of MOREYS SOLITAIRE VINEGAR and lemon juice. Cook over hot water until mixture thickens, stirring constantly. Add 2¼ teaspoons granulated gelatine, dissolved in 2 tablespoons cold water. Strain through coarse sieve; add to salmon. Fill a ring mould, chill and serve with Cucumber Sauce.

Cucumber Sauce

Whip ½ cup of heavy cream solid. Add ¼ teaspoon salt, a few grains of MOREYS SOLITAIRE WHITE PEPPER, and slowly 2 tablespoons vinegar. Add 1 cucumber pared, cut in half, seeds removed and chopped very fine; flavor with onion juice. Chill.

Moreys Solitaire Tomatoes Alabama Style

Heat 1 can of MOREYS SOLITAIRE TOMATOES to the boiling-point; add ¼ teaspoon soda and 2 teaspoons sugar. Remove from range. Have ready 1 cup of fine cracker or stale bread crumbs, 1 cup of chopped pecan nut meats. Add 1/3 cup melted butter to crumbs, mix well.

Put a layer of tomatoes in the bottom of a buttered baking dish, sprinkle lightly with salt and MOREYS SOLITAIRE BLACK PEPPER, add a few drops of onion juice, then a light layer of crumbs and nut meats; continue alternate layers until all are used, having a layer of buttered crumbs on top.

Bake in a moderate oven until mixture is heated throughout and crumbs are brown. Serve with Roast Beef, Veal or Pork.

Afternoon Tea Biscuits with Moreys Solitaire Honey

Mix and sift 2 cups of flour, ½ teaspoon salt, 4 teaspoons of baking powder; add 1 tablespoon of butter, rubbing it in with tips of fingers. Add gradually ¾ cup cream, cutting it in with a silver knife.

Toss on a lightly floured board, knead slightly, pat and roll to ¼-inch thickness; shape with a very small biscuit cutter. Brush over one-half of the biscuit with melted butter, place one of the remaining biscuits on top of each buttered one; press edges lightly. Set them close together in a buttered shallow pan and bake fifteen minutes in a hot oven.

Serve with MOREYS SOLITAIRE HONEY or MAPLE SYRUP.

Italian Meringue

Prepare a syrup by boiling ½ cup sugar and ¼ cup water three minutes; pour syrup slowly on the stiffly beaten whites of 3 eggs, beating constantly, set in a pan of ice water and beat until cold; then dissolve 1 tablespoon of gelatine in 2 tablespoons of hot water; strain into mixture.

Whip 1 cup heavy cream and fold into meringue; add 1½ teaspoons of MOREYS SOLITAIRE VANILLA EXTRACT.

Moreys Solitaire Curried Rice with Peas

Drain the liquor from 1 can of MOREYS SOLITAIRE PEAS, add 1 teaspoon sugar, 2 tablespoons butter and season to taste with salt and MOREYS SOLITAIRE PEPPER. Set to cook on the back of range until peas are heated through. Sauté 1 sliced onion in 4 tablespoons butter until a golden brown; remove onion. Add 1 cup of MOREYS SOLITAIRE RICE, previously blanched (to blanch means to cover rice with boiling water, cook five minutes and drain), 1½ tablespoons of curry powder; stir in the butter until the rice absorbs butter; add 3½ cups chicken or veal stock, 1 teaspoon sugar, 1 tablespoon lemon juice; season with salt and let cook in a double boiler until rice is tender.

Arrange the rice in a border on a hot platter and pile the peas in the center. Serve with Fried Chicken or Veal Chops.

Dried Beef with Moreys Solitaire Tomato Sauce

Remove all tissue and stringy portions from ½-pound glass of MOREYS SOLITAIRE DRIED BEEF; clip in small pieces. Put in frying pan and cover with cold water; heat to boiling point. (If very salty, let simmer a few minutes.) Drain dry, add 2 tablespoons butter and 2 tablespoons MOREYS SOLITAIRE TOMATO CATSUP. Heat throughout and serve on hot platter in border of mashed potatoes.

Plain Sponge Cake with Whipped Cream

Beat the yolks of 4 eggs until thick and lemon tinted. Add gradually 1¼ cups powdered sugar, stirring constantly. Beat three minutes, then add 3 tablespoons cold water. Sift together 1½ tablespoons cornstarch and ⅞ cup pastry flour, 1½ teaspoons baking powder, few grains salt; add slowly to first mixture, continue beating. Add ½ teaspoon each MOREYS SOLITAIRE ORANGE AND LEMON EXTRACT, then fold in the stiffly beaten whites of 4 eggs. Bake twenty-five minutes in a shallow pan (2 inches deep) in a moderate oven. Cool, spread with MOREYS SOLITAIRE ORANGE MARMALADE and cover with whipped cream sweetened and flavored with MOREYS SOLITAIRE ORANGE EXTRACT.

Rice Delight

Mix 1 cup of MOREYS SOLITAIRE RICE cooked with 1 cup sugar. Drain MOREYS SOLITAIRE SLICED PINEAPPLE from liquor and cut in small pieces; there should be 1 cup. Add to rice with ¼ teaspoon salt, mix well and fold in 1 cup heavy cream sweetened, flavored and whipped until stiff; chill and serve in cold glasses. Garnish with strips of MOREYS SOLITAIRE PINEAPPLE, rolled in finely chopped mint leaves.

Asparagus Omelet

Separate the yolks and whites of 4 eggs. Beat yolks until thick and light; add ½ teaspoon salt, few grains MOREYS SOLITAIRE PEPPER and 4 tablespoons hot water. Beat whites until stiff and dry, beat yolk mixture thoroughly, then fold in beaten whites and blend well. Turn into a hot well-buttered omelet pan, spread evenly, place on range where it will cook slowly, occasionally turning the pan that omelet may brown evenly. When well puffed, place pan in oven on grate to finish cooking. Fold on hot serving platter and surround with MOREYS SOLITAIRE ASPARAGUS TIPS reheated in Cream Sauce. Place some of the tips in fold of omelet.

Moreys Raisin Bread

Mix and sift 3 cups bread flour, 4 teaspoons baking powder and 1 teaspoon salt. Rub in 1/3 cup butter or lard with tips of fingers, add ½ cup sugar, yolk 1 egg and 1 whole egg well beaten, and slowly 1½ cups sweet milk, stirring constantly. Add 1 cup MOREYS SOLITAIRE RAISINS shredded and dredged with ¼ cup flour. Turn mixture into a well-buttered brick-shaped bread pan and bake one hour in a bread oven.

Tomato Cream Toast

Melt 2 tablespoons butter in a saucepan, add 2 tablespoons flour sifted with ½ teaspoon salt, ⅛ teaspoon MOREYS SOLITAIRE PAPRIKA and few grains MOREYS SOLITAIRE CAYENNE. Cook the contents of 1 can MOREYS SOLITAIRE TOMATOES with ¼ teaspoon soda until reduced to 1½ cups, measured after pulp has been strained. Add to first mixture slowly while stirring constantly, then add ½ cup hot cream and pour over hot slightly buttered toast. Cook this sauce over hot water.

Spiced Rhubarb Marmalade

Wash, wipe, skin, if necessary, 5 pounds rhubarb; cut in ½-inch pieces. Put into a preserving kettle with 4 pounds sugar. Add 1¾ cups vinegar, 2 teaspoons MOREYS SOLITAIRE CINNAMON and 1 teaspoon MOREYS SOLITAIRE CLOVES, 2 small pieces green ginger root. Heat to boiling point, then simmer until of the consistency of marmalade. Store in jelly glasses. Cover with paraffine and seal.

Pineapple Charlotte

Drain 1 can MOREYS SOLITAIRE PINEAPPLE from syrup in can. Chop fruit fine and drain again. To prepared fruit add pineapple juice, 3 tablespoons lemon juice, ¼ cup sugar, few grains salt and 3 tablespoons gelatine, previously soaked in ¼ cup cold water 15 minutes. Bring mixture to boiling point and simmer slowly until gelatine is dissolved. Remove from range, set in pan of ice water and, when mixture begins to thicken, fold in whip from 1½ cups thin cream; when well blended fold in 1 cup heavy cream whipped until solid and 1 glass MOREYS SOLITAIRE RED BAR-LE-DUC. Turn into a ring mould of many points and slightly oiled with MOREYS SOLITAIRE OLIVE OIL. Chill and serve as dessert at dinner.

Rice Croquettes with Creamy Sauce

Blanch ¾ cup MOREYS SOLITAIRE RICE, add 3 cups milk, ½ teaspoon salt and cook in a double boiler until rice is tender and the milk absorbed. Add ¼ cup each butter and sugar and the beaten yolks of 3 eggs, mix carefully, let stand over hot water 5 minutes to cook the egg yolks, then spread on a buttered plate. When slightly cool mould into egg-shape croquettes, putting 1 teaspoon MOREYS SOLITAIRE PRESERVED RASPBERRIES in center of each. Roll in fine cracker crumbs, dip in beaten egg and again in crumbs and fry in deep hot fat. Drain on brown paper. Serve hot as a dessert with Creamy Sauce.

Creamy Sauce

Make a syrup by boiling 1 cup sugar and ½ cup water together until it threads, then pour in a fine stream on the beaten white of 1 egg, while beating constantly. Beat occasionally until cold, then fold in 1 cup heavy cream whipped until solid. Add ½ teaspoon MOREYS SOLITAIRE VANILLA. If heavy cream is not at hand use thin cream, adding mixture after syrup is added. Serve hot.

Rice is the food that won a war. Humans eat more of it than either wheat or corn. Your family should eat

Moreys *Solitaire* Rice

See complete list of items comprising Solitaire line, pages 85 to 88

Recipes for June

Moreys Solitaire Bride's Cake

Moreys Solitaire Groom's Cake

Marshmallow and Cocoanut Frosting

Moreys Solitaire Bridal Salad

Moreys Solitaire "Sweet Girl Graduate" Cake

Moreys Solitaire Hasty Sponge Cake

Pineapple and Cream Cheese Salad

Moreys Solitaire Peeled Southern Figs in Wine Jelly

Turkish Pilaf Moreys Style

Moreys Solitaire Vanilla Ice Cream with Peeled Figs

Velvet Cake

Fritter Batter

Blueberry Muffins

Pineapple Fritters

Moreys Solitaire Cider Cup

Moreys Raisin Scones

Pineapple Saute
(With Roast Leg of Spring Lamb)

Moreys Solitaire Bride's Cake

Cream ¾ cup butter, add gradually 2 cups fine granulated sugar. Mix and sift 3 cups flour with ⅛ teaspoon salt and 6 teaspoons baking powder. Add to first mixture alternately 1 cup milk, add ½ teaspoon each of MOREYS SOLITAIRE VANILLA AND LEMON EXTRACTS. Cut and fold in the whites of 6 eggs beaten until stiff and dry.

Bake in a buttered tube pan forty-five to fifty minutes. Spread with Boiled Frosting and ornament as desired.

Moreys Solitaire Groom's Cake

Cream ¾ pound butter, add gradually 1 pound soft brown sugar; beat thoroughly. Beat the yolks of 12 eggs until thick and light; add to first mixture. Cut and fold in the whites of 12 eggs beaten stiff and dry. Add 1 pound of flour (reserving ½ cup for dredging fruit) sifted twice, with 2 teaspoons each of MOREYS SOLITAIRE CINNAMON AND ALLSPICE, 1 teaspoon each NUTMEG and MACE and 1 teaspoon CLOVES.

Add ½ cup brandy, 1 tablespoon each of orange and lemon juice, then dredge with remaining flour, 3 pounds MOREYS SOLITAIRE SEEDED RAISINS, cut in pieces, 1 pound MOREYS SOLITAIRE CURRANTS, 1 pound figs finely chopped. Beat mixture with the hand until ingredients are thoroughly blended. Dredge with flour one pound of MOREYS SOLITAIRE CITRON, cut in thin slices, and then cut in fine shreds. Put citron in layers between cake mixture when putting mixture in the pan.

Use a tube pan, buttered and lined with two thicknesses of heavy paper. Cover cake with a buttered paper and steam three hours. Then bake in a very moderate oven one and one-half hours. Spread with Boiled Frosting, and ornament as desired.

Marshmallow and Cocoanut Frosting

Put 1 cup sugar mixed with ⅛ teaspoon MOREYS SOLITAIRE CREAM OF TARTAR in a saucepan; add ½ cup water and heat to boiling point, stirring constantly. Then cook without stirring until syrup threads when dropped from tip of spoon. Pour syrup in a fine stream onto the beaten whites of 2 eggs, beating constantly. Brush sugar from 6 marshmallows, soften (without browning) in the oven, add to mixture immediately after adding syrup. Beat until smooth, adding ¼ teaspoon of MOREYS SOLITAIRE VANILLA; continue beating until of the consistency to spread. Spread between layers of cake and sprinkle thickly with freshly grated cocoanut; frost top and sides of cake and sprinkle thickly with cocoanut. Decorate top with "Class Colors" made of candies.

Moreys Solitaire Bridal Salad

Arrange slices of MOREYS SOLITAIRE HAWAIIAN PINEAPPLE, drained from the syrup, in nests of lettuce heart leaves. Remove the pits from MOREYS SOLITAIRE ROYAL ANNE CHERRIES. Blanch Jordan almonds, cut lengthwise in 3 strips, toast lightly and place a strip in the pit cavity of each cherry; dispose these in 2 pyramids opposite each other on pineapple; in between place a pyramid of fresh strawberries cut in halves lengthwise. With a pastry bag and rose tube press a small rose of Mayonnaise in center; in this put the tiny heart leaves of the lettuce. Pipe Mayonnaise dressing around the base of pineapple. Serve very cold.

Moreys Solitaire "Sweet Girl Graduate" Cake

Cream ½ cup butter, add gradually 2 cups fine granulated sugar. Mix and sift 3 cups flour with ⅛ teaspoon salt and 5 teaspoons baking powder; add alternately to first mixture with 1 cup milk, add 1 teaspoon MOREYS SOLITAIRE VANILLA EXTRACT. Cut and fold in the whites of 5 eggs beaten stiff and dry. Bake in layers; put between layers Marshmallow and Cocoanut Frosting.

Moreys Solitaire Hasty Sponge Cake

Beat 3 eggs (without separating) until thick and light; add gradually 1½ cups fine granulated sugar, beating constantly; add ½ cup milk alternately with 2 cups flour sifted 3 times with 2½ teaspoons baking powder and ¼ teaspoon salt, and 1 teaspoon MOREYS SOLITAIRE VANILLA EXTRACT. Bake in a shallow pan twenty-five minutes. Separate in 2½-inch squares while hot, using a silver fork for this purpose. Place the half of a MOREYS SOLITAIRE LEMON CLING PEACH on top of each square.

Pile whipped cream sweetened and flavored with MOREYS SOLITAIRE ALMOND EXTRACT on top of each portion. Serve as dessert for either dinner or luncheon.

Pineapple and Cream Cheese Salad

Drain MOREYS SOLITAIRE HAWAIIAN PINEAPPLE from syrup, dry on a towel. Dispose each slice in a nest of crisp lettuce leaves. With a small knife cut pineapple "pie fashion" in small wedge-shape pieces. Work a cream cheese till smooth, add ¼ cup finely chopped pistachio nut meats, season with salt and MOREYS SOLITAIRE PAPRIKA, shape in small balls and roll each in chopped nut meats and arrange 3 over pineapple. Pipe a frill of Mayonnaise around edge of pineapple to form a nest. Sprinkle frill with chopped nut meats.

Moreys Solitaire Peeled Southern Figs in Wine Jelly

Soak 1 tablespoon of granulated gelatine in ¼ cup cold water, then dissolve in ¾ cup boiling water; add ½ cup sugar and stir until the mixture is cold. Add ½ cup fine table sherry wine and the juice of half a lemon. Chill individual moulds in ice water. Cut MOREYS SOLITAIRE PEELED SOUTHERN FIGS in slices, dip some of these in jelly mixture and use for decorating the moulds; fill moulds with alternate layers of sliced figs and jelly mixture, allowing the jelly to partially set between the addition of figs.

When moulds are filled, set in a cold place to chill. Unmould and serve with whipped cream sweetened and flavored with MOREYS SOLITAIRE ORANGE EXTRACT.

Turkish Pilaf Moreys Style

Blanch 1 cup of MOREYS SOLITAIRE RICE, add 1½ cups of highly seasoned hot stock, 1 cup tomato purée (reduce 1 can of MOREYS SOLITAIRE TOMATOES to 1 cup; rub through a sieve), 1 teaspoon salt, 1 teaspoon paprika.

Let cook in a double boiler until rice is tender; add ½ cup butter and mix lightly with a silver fork. If a delicate flavor of garlic is desired, a small clove of garlic may be cooked with the tomato; remove garlic before rubbing tomato through the sieve. Serve with Breaded Veal Cutlets.

Moreys Solitaire Vanilla Ice Cream with Peeled Figs

Make a syrup by boiling 1½ cups sugar with ¾ cup water four minutes. Cool and add 2 quarts of thin cream and 3 tablespoons MOREYS SOLITAIRE VANILLA EXTRACT. Freeze. When ready to serve, pack each portion in a cone-shaped mould; remove from mould to serving plate and place one of MOREYS SOLITAIRE PEELED SOUTHERN FIGS, drained from the syrup, on top of each cone; pour around 2 tablespoons of MOREYS SOLITAIRE MAPLE SYRUP; sprinkle with coarsely chopped English walnut meats.

Velvet Cake

Cream ½ cup butter, add gradually 1½ cups sugar, yolks of 4 eggs beaten thick and lemon tinted with MOREYS SOLITAIRE PASTE FOOD COLOR. Sift 1½ cups flour, ½ cup cornstarch, 4 teaspoons baking powder and add to first mixture alternately with ½ cup cold water. Lastly cut and fold in the whites of 4 eggs beaten stiff. Bake in buttered pan and sprinkle 1/3 cup of blanched and shredded almonds over the top before putting in the oven.

Fritter Batter

Beat 1 egg until very light, add ½ cup flour, ⅛ teaspoon salt and beat until smooth as cream. Add ¼ cup milk, beat again and dip fritters one at a time.

Blueberry Muffins

Cream ¼ cup butter, add ¼ cup sugar gradually, 1 egg well beaten. Sift together 2 2/3 cups flour, 4 teaspoons baking powder, ½ teaspoon salt, add to first mixture alternately with 1 cup milk. Drain 1 cup MOREYS SOLITAIRE BLUEBERRIES from juice, add to mixture, beat thoroughly. Turn into hot iron buttered muffin cups and bake twenty-five minutes in hot oven.

Pineapple Fritters

Melt 4 tablespoons butter, stir in this ½ cup cornstarch, ¼ teaspoon salt and few grains MOREYS SOLITAIRE PEPPER. Add gradually the juice of ½ lemon, 2 cups MOREYS SOLITAIRE GRATED PINEAPPLE and ½ cup sugar while stirring constantly. Let simmer five minutes, then pour slowly over 1 egg, well beaten; return to range and cook until egg is set. Turn mixture into a shallow pan to depth of ½ inch. Chill and cut in shape Saratoga wafers. Dip in batter and fry in deep hot fat. Drain on brown paper and sprinkle with powdered sugar.

Moreys Solitaire Cider Cup

Mix 2 cups MOREYS SOLITAIRE CIDER with 1 cup sherry wine, ½ cup XXX brandy, the thin rind of 1 large lemon, 1 medium-sized cucumber thinly sliced, a few gratings of MOREYS SOLITAIRE NUTMEG. Then sweeten to taste with sugar syrup made by cooking 2 cups sugar with 4 cups water until a thick syrup is formed. Pour over a block of ice placed in punch bowl.

Moreys Raisin Scones

Sift together 2 cups pastry flour, 3 teaspoons baking powder, ½ teaspoon salt and 3 tablespoons sugar. Add ½ cup MOREYS SOLITAIRE SEEDED RAISINS cut in halves. Rub in 4 tablespoons butter with tips of fingers, add 1 well-beaten egg and ½ cup thin cream, stirring mixture with a knife. (More cream may be added if necessary.) Turn dough on a floured board, knead slightly, then pat and roll into a sheet ½ inch in thickness. Cut dough in diamonds and bake in a hot oven. Split and toast delicately under the gas flame. Serve immediately with butter and MOREYS SOLITAIRE QUINCE JELLY or MOREYS SOLITAIRE HONEY.

Pineapple Saute

(With Roast Leg of Spring Lamb)

Drain 1 can MOREYS SOLITAIRE HAWAIIAN PINEAPPLE from syrup in can. Dry thoroughly on a crash towel. Saute to a delicate brown in melted butter. Serve with Roast Capon, Guinea Chicken or Leg of Spring Lamb.

See complete list of items comprising the Solitaire line, pages 85 to 88

FIVE WAYS OF MAKING GOOD COFFEE

Moreys Solitaire Boiled Coffee

To 1 cup of medium-ground SOLITAIRE COFFEE add 1 tablespoon of the slightly beaten white of egg and ½ cup of cold water. Mix well and turn into a scalded granite-ware coffee pot. Add 6 cups of freshly boiled water. If the spout is not covered, stuff it with soft paper to prevent the loss of the fragrant aroma. Place on range and boil five minutes. Stir and pour off 1 cupful to clear the spout of grounds. Return to pot and add ½ cup of cold water to complete the clearing. Place on back of range where coffee will keep hot (but not boil) for ten minutes. Serve at once in warm cups with hot milk or cream.

If coffee does not boil it will be muggy; if it boils too long the bitter principle is extracted and the delicious flavor is destroyed.

If for any reason the coffee must stand longer, it should be drawn off the grounds into another hot pot and keep it at a uniform temperature.

To Make Solitaire Coffee for One

Allow 2 level tablespoons of MOREYS SOLITAIRE COFFEE (medium ground) and 1 teaspoon of white of egg; mix well. Add 1 cup cold water, cover closely and let stand over night. In the morning turn into an individual granite-ware coffee pot (previously scalded), place on range and bring to boiling point. Let boil one minute; remove to back of range, let stand three minutes. Pour carefully and the coffee will be very clear.

To Make a Small Pot of Moreys Solitaire Coffee

To 1 cup of medium-ground SOLITAIRE COFFEE add 1 egg (previously washed), slightly beaten and shell crushed. Mix thoroughly. To 1/3 of this quantity add 1/3 cup of cold water. Turn into a scalded granite-ware coffee pot, add 2 cups freshly boiled water. Place on range and boil three minutes. Remove to back of range, let stand ten minutes; serve in warm cups with hot cream. Pour remaining coffee into a jelly glass with a closely fitted cover; set aside in the refrigerator. Use the following morning.

Solitaire Cafe Noir

(After Dinner Coffee)

To prepare SOLITAIRE CAFE NOIR use 2 cups of medium-ground coffee. Wash an egg and crush the shell, beat egg slightly. Add to coffee, mix thoroughly and add ½ cup cold water; stir well, and pour into a scalded agate-ware coffee pot; add 6 cups of freshly boiled water. If the spout is not covered, stuff it with soft paper to prevent the loss of the delicious, fragrant aroma. Place on range and boil five minutes. Stir and pour off one

cup to clear the spout of grounds. Return to pot. Add ½ cup cold water to complete the clearing. Remove to back of range for ten minutes, where coffee will keep hot (but not boil). Serve immediately in small, warm, after-dinner coffee cups, with or without sugar. Filtered coffee is prepared by the epicure, where hot milk or cream is not used, as is the invariable rule with Café Noir (black coffee). Owing to its stimulating qualities, Café Noir taken after a heavy meal often proves very beneficial.

This recipe may be divided in halves or quarters, according to the quantity desired.

Cafe au Lait To 1 cup of medium-ground SOLITAIRE COFFEE add 1 tablespoon of the slightly beaten white of egg and ¼ cup of cold water. Mix well and add 3 cups of freshly boiled water; stir thoroughly and turn into a scalded agate-ware coffee pot. If the spout is not covered, stuff it with soft paper to prevent the loss of the fragrant aroma. Place on range and boil five minutes; stir and add ¼ cup of cold water to complete the clearing. Place on back of range for ten minutes where coffee will keep hot (but not boil). At this stage in the process put 3½ cups milk in a double boiler to scald. When milk bubbles around the edge and a scum is formed on top it is ready for use (will require about ten minutes); pour both the scalded milk and hot coffee into a hot pot and serve in warm cups immediately.

"Sol" and

Solitaire

Coffee

First Things in the Morning

See complete list of items comprising Solitaire line, pages 85 to 88

THE BEST WAY TO MAKE TEA

Freshly drawn water brought quickly to the boiling point is the first item of importance. The second is a clean agate-ware or earthen teapot. The third, and most important, is the quality of tea used.

When the water has reached the boiling point, scald the teapot, already cleaned; put into it MOREY'S SOLITAIRE TEA, in the proportion of 2 teaspoons of tea to 2 half-pint measuring cups of boiling water; let it infuse three or four minutes. But do not allow it to boil.

If the tea is too strong, dilute it with boiling water; if not strong enough, do not try to secure greater strength by longer steeping, but *increase* the quantity of tea to 3 teaspoons of tea to the same amount of water. All the tea should be drawn off the leaves at the first serving.

The Afternoon Tea

The afternoon tea, whether served informally or as a more pretentious function, has not only grown in popularity, but it has become a permanent feature of American hospitality. The Five o'Clock Tea is an old-time custom of our English cousins.

The Ideal Tea-Table Service

The American hostess is rapidly becoming a connoisseur regarding teas. She has found that the success of the afternoon tea depends almost entirely upon the quality of tea used on her tea-table. Since TEA is *the* feature of this popular social function, her attention immediately turns to a careful investigation of this important item.

She finds it in all its perfection of ambrosial sweetness and aromatic odor in MOREY'S SOLITAIRE TEAS—the very acme of pure, high-grade accessions to her tea-table.

With these delicious teas, dainty china, silver and linen, served with some of the following tea-table delicacies, and attractively garnished, the success of "Milady's" Afternoon Tea is assured.

For Two Cups of Tea

(Made with the Tea-Ball)

Put 1½ teaspoons of MOREY'S SOLITAIRE TEA into the tea-ball; have ready boiling water in the teakettle. Fill 2 warm cups ¾ full of the water; put the ball into first one cup and then the other, lifting the ball up and down until the desired strength is obtained (which may be determined by the color as well as the taste). Do not allow the ball to remain in the cups more than four minutes. The tea-ball will be found a great convenience when making but one or two cups of tea.

Moreys Solitaire Five o'clock Tea

MOREYS SOLITAIRE TEAS are made and served in either the dining or drawing room and the Five O'clock Tea-kettle (Samovar) and the tea-ball or teapot are used. Other attractive tidbits are served with the tea, such as dainty wafers, small, thin, sweet sandwiches, conserves, etc., etc.

Recipes for July

Moreys Solitaire Tea Punch
(For 4th July Celebration)

Eggs, Morey Style

Moreys Solitaire Olive Sandwiches

Moreys Solitaire Tea with Mint

Moreys Solitaire Sour Cream Spice Cake

Spiced Doughnuts

Grape Juice Ice Cream

Chicken a la King, Solitaire Style
(Chafing Dish)

Moreys Fruit Cookies

Moreys Solitaire Pressed Beef Flank

Jellied Chicken
(For June Wedding Luncheon)

Green Peppers Stuffed with Rice

Moreys Solitaire Frozen Apricots

Moreys Solitaire Pineapple Fritters

Fritter Batter

Pineapple Sauce

Moreys Solitaire Spiced Tea Sandwiches

Moreys Solitaire Spiced Tea

Moreys Solitaire Clams a la Newburg

Moreys Solitaire Frozen Apricots

Drain MOREYS SOLITAIRE PEELED APRICOTS from the syrup; cut apricots in ¼-inch dice. To the syrup add 1 cup sugar, an inch strip of the thin peel of an orange and 1 quart of water. Heat to boiling point and cook ten minutes. Remove peel, add 1 cup sugar, 1/3 cup of orange curaçoa and the apricot dice; let stand over night, then freeze.

Serve in stem glasses, garnish with 2 strips of candied orange peel, arranged at right angles across the top of each portion, with a candied cherry set in centre.

Moreys Solitaire Pineapple Fritters

Drain MOREYS SOLITAIRE SLICED PINEAPPLE from the liquor; sprinkle with orange curaçoa and let stand one hour. Drain (reserve liquor) and dry on a crash towel. Dip each slice in fritter batter and fry in deep hot fat, turning once. Drain on soft paper. Serve immediately with hot Pineapple Sauce.

Fritter Batter

Sift together twice 1 cup flour, ¼ teaspoon salt and 1 tablespoon sugar. Add gradually 2/3 cup milk, yolks of 2 well-beaten eggs, 1 tablespoon olive oil and the whites of 2 eggs beaten stiff.

Pineapple Sauce

Add the curaçoa to the pineapple syrup drained from the pineapple, add the juice of ½ a lemon; strain. Heating to boiling point, add ½ cup sugar sifted with ½ tablespoon arrowroot and a few grains salt; let boil six minutes. Add more curaçoa if stronger flavor is desired. Pour around fritters.

Moreys Solitaire Spiced Tea Sandwiches

Spread thin slices of Boston brown bread with MOREYS SOLITAIRE QUINCE JELLY; sprinkle thickly with chopped Brazil nut meats. Place another thin slice of brown bread over each and press together. Serve with MOREYS SOLITAIRE SPICED TEA. Serve on porch at "Thimble Tea."

Moreys Solitaire Spiced Tea

Put 3 teaspoons of MOREYS SOLITAIRE FORMOSA OOLONG TEA into a scalded teapot. Pour on 2 cups boiling water. Let infuse four minutes; then strain over ½ dozen MOREYS SOLITAIRE WHOLE CLOVES. Let stand until cool, then pour into glasses filled half full of cracked ice. Pass fine granulated sugar.

The flavor of this tea is much finer if the tea infusion is quickly chilled.

Delicious Dishes

Moreys Solitaire Clams a la Newburg

Drain MOREYS SOLITAIRE CLAMS from the liquor in the can. Remove soft parts, chop fine the hard parts. Melt 3 tablespoons butter in a saucepan, add chopped clams, ½ teaspoon salt, a few grains each of MOREYS SOLITAIRE CAYENNE PEPPER AND NUTMEG; add ¼ cup sherry wine and cook gently six minutes.

Add soft parts of clams and ½ cup thin cream, and continue cooking two minutes. Remove to back of range and add the yolks of 3 eggs slightly beaten and diluted with some of the hot sauce to the consistency to pour. Serve on triangles of toast.

Moreys Solitaire Tea Punch

(For 4th July Celebration)

Prepare a syrup by boiling 1 cup water and 2 cups sugar eight minutes; add 1 cup of MOREYS SOLITAIRE ENGLISH BREAKFAST TEA infusion, 2 cups of fresh strawberry syrup, the juice of 5 lemons, juice of six oranges and 1 can of MOREYS SOLITAIRE GRATED PINEAPPLE. Soak 1 cup of candied cherries, cut in halves, several hours in Medford rum to cover. Drain and add to punch with 1 quart of Manitou water. Serve in china punchbowl with a block of ice. Twice this recipe will serve 100 guests.

Eggs, Morey Style

Pick over and chop fine ½ glass of smoked dried beef; cover with boiling water; let stand one minute, then drain. Add 1 cup of MOREYS SOLITAIRE TOMATOES, ¼ cup grated cheese, a few drops of MOREYS SOLITAIRE ONION EXTRACT and a few grains each of MOREYS SOLITAIRE CAYENNE PEPPER. Melt 2 tablespoons butter in an omelet pan, add mixture and bring to boiling point. Add 4 eggs slightly beaten, cook until of a creamy consistency, stirring and scraping from bottom as when scrambling eggs. Roll mixture carefully to one side of pan, then remove to hot serving platter. Sprinkle with grated cheese and paprika. Garnish with sprays of parsley.

For the Afternoon Tea

Moreys Solitaire Olive Sandwiches

Spread Saltines with the following mixture: Rub a Neufchatel cheese to a cream with a little Mayonnaise dressing, season with paprika. Chop fine 8 MOREYS SOLITAIRE OLIVES, and mix with an equal quantity of finely chopped pecan nut meats; add to cheese. Moisten with Mayonnaise to the consistency to spread.

Lay over each another Saltine and press gently together. Serve with MOREYS SOLITAIRE TEA, with mint flavor.

Moreys Solitaire Tea with Mint

Prepare the same as iced tea. Put two or three mint leaves in each glass, add sugar (to taste) and strain over the hot freshly made tea infusion, chill. Fill glasses 1/3 full of cracked ice before adding tea. Garnish each glass with a sprig of mint.

Moreys Solitaire Sour Cream Spice Cake

Beat 2 eggs until thick and light; add gradually ½ cup soft brown sugar, ½ cup MOREYS SOLITAIRE MOLASSES and ¾ cup sour cream. Mix and sift 1¾ cups flour, 2 teaspoons soda, 1¼ teaspoons each MOREYS SOLITAIRE GINGER AND CINNAMON, ¼ teaspoon of MOREYS SOLITAIRE CLOVES and ¼ teaspoon salt; add gradually to first mixture, beating constantly.

Turn into a buttered and paper-lined shallow pan and bake thirty minutes in a moderate oven.

Spiced Doughnuts

Beat 3 eggs until thick and lemon tinted, add 1½ cups soft brown sugar, 3½ tablespoons soft butter. Mix and sift 5 cups flour, 1½ teaspoons soda, 1 teaspoon salt, 1 teaspoon MOREYS SOLITAIRE NUTMEG, 2 teaspoons MOREYS SOLITAIRE CINNAMON, ½ teaspoon MOREYS SOLITAIRE CLOVES. Add alternately to first mixture with 1¼ cups sour cream or buttermilk. Chill dough, roll, shape as other doughnuts and fry in deep, hot fat. Drain on brown paper; when cold dust over with powdered sugar.

Grape Juice Ice Cream

Cook 1 cup sugar with ½ cup water three minutes. Cool and add to 1 quart cream. Add ¾ tablespoon MOREYS SOLITAIRE ORANGE EXTRACT and ¾ tablespoon MOREYS SOLITAIRE LEMON EXTRACT and 1 cup MOREYS SOLITAIRE GRAPE JUICE.

Chicken a la King, Solitaire Style

(*Chafing Dish*)

Melt 4 tablespoons butter in a blazer or saucepan. Add 4 tablespoons flour mixed with ½ teaspoon salt and ⅛ teaspoon MOREYS SOLITAIRE WHITE PEPPER and few grains MOREYS SOLITAIRE NUTMEG. Stir until well blended, then add gradually 1½ cups chicken stock, stirring constantly until smooth and glossy. Add gradually ½ cup hot cream; continue stirring until well blended. Add 2 cups cold cooked chicken cut in ¼-inch cubes and 1½ tablespoons green pepper finely chopped and ½ can MOREYS SOLITAIRE CANNED MUSHROOMS thinly sliced, 1/3 teaspoon onion juice. Cook until heated throughout. Then add 1 egg yolk slightly beaten, stirring constantly. Serve at once on hot buttered toast.

Moreys Fruit Cookies

Cream 1 cup butter or lard, add gradually 1½ cups soft brown sugar, add 3 eggs beaten until thick and lemon tinted with MOREYS SOLITAIRE PASTE FOOD COLOR. Sift 2 cups flour, with ¾ teaspoon salt, 1 teaspoon MOREYS SOLITAIRE CINNAMON, ½ teaspoon MOREYS SOLITAIRE CLOVES, ½ teaspoon MOREYS SOLITAIRE NUTMEG. Add to first mixture while stirring constantly. Add 1 teaspoon soda dissolved in 3 tablespoons hot water. Mix 1 cup English walnut meats broken in pieces with ½ cup MOREYS SOLITAIRE CURRANTS, 2/3 cup MOREYS SOLITAIRE SEEDED AND SHREDDED RAISINS, 3 tablespoons finely cut candied orange peel. Dredge with 1 cup flour and stir into mixture. Drop from tip of spoon on a buttered tin sheet 1½ inches apart. Bake in a moderate oven.

Moreys Solitaire Pressed Beef Flank

Wipe, remove superfluous fat and roll a flank of beef. Put in a kettle with boiling water. Add 1 tablespoon salt, ½ teaspoon MOREYS SOLITAIRE WHOLE BLACK PEPPER, 4 MOREYS SOLITAIRE WHOLE CLOVES, a bit of bay leaf. Add a bone or two brought from the market. Cook until meat falls in shreds; there should be but little liquor left in kettle when meat is cooked to shreds. Dispose meat in a brick-shape agate bread pan and strain over liquor. Cover and lay a heavy weight on top of meat. When cold, unmould, slice thinly and serve with MOREYS SOLITAIRE CHILI SAUCE.

Jellied Chicken

(For June Wedding Luncheon)

Dress, clean and cut up a 4 or 5-pound fowl. Put in a kettle with 1 sliced onion, 1 stalk celery cut in inch pieces, a bit of bay leaf and ½ teaspoon MOREYS SOLITAIRE PEPPER-CORNS. Cover with boiling water and cook slowly until meat falls from the bones. Add ½ tablespoon salt the last half hour of cooking. Remove chicken; reduce stock to ¾ cup, strain and skim off fat. Decorate the bottom of a delicately oiled brick-shape mold with MOREYS SOLITAIRE PIMENTOES, sliced MOREYS SOLITAIRE STUFFED OLIVES and sliced hard-cooked eggs. Remove skin and bones from meat and pack in meat sprinkled with salt and MOREYS SOLITAIRE PEPPER. Pour on stock, cover mould with a heavy weight; chill in refrigerator until firm. Unmould on serving platter on a bed of parsley and garnish with MOREYS SOLITAIRE BRANDIED PEACHES, or surround with a border of MOREYS SOLITAIRE WHITE ASPARAGUS TIPS drained from the liquor, rinsed with ice water, again drained and arranged around mould of chicken with roses of coral Mayonnaise dressing placed at intervals over tips.

Green Peppers Stuffed with Rice

Cut a slice from the stem end of 6 green peppers of uniform size, remove seeds and veins. Cook 5 minutes in boiling salted water to cover. Drain and arrange peppers in buttered custard cups. Cook 2/3 cup MOREYS SOLITAIRE RICE in 2 quarts boiling salted water until tender; drain. Chop 3 onions previously cooked in boiling salted water. Moisten onions with 1/3 cup white sauce. Fill peppers with alternate layers of rice and creamed onions, put a thin layer of cream sauce on top each pepper and cover each pepper with buttered cracker crumbs. Cook in oven until crumbs are browned. Remove to serving platter and pour around 1½ cups of MOREYS TOMATO SAUCE, heated to boiling point.

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Moreys

Solitaire

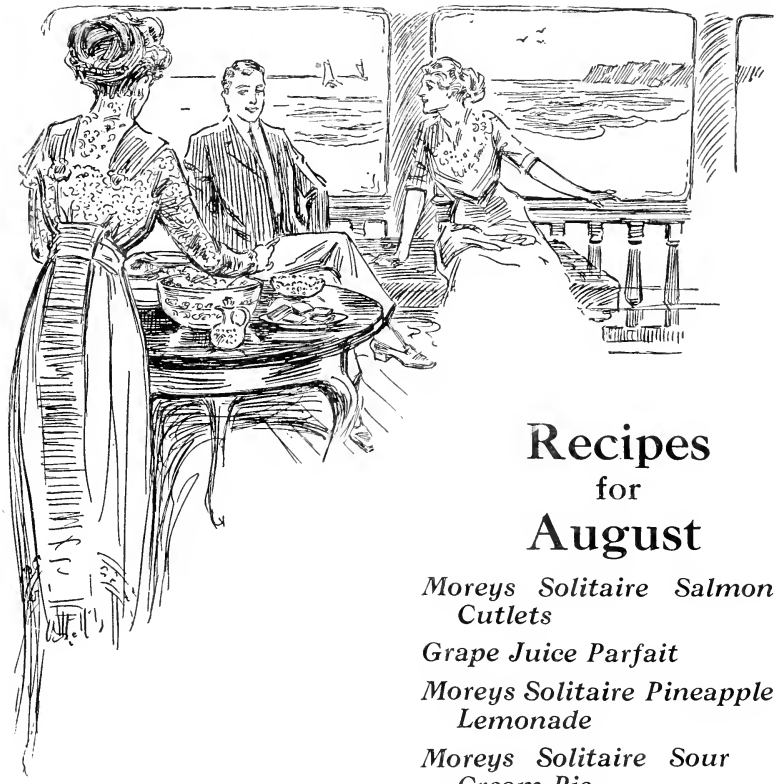
Tea

Ceylon and India or Uncolored Japan

Also English Breakfast, Gunpowder, Oolong, Pan Fired Japan, Japan and Gunpowder Blend

"ASK FOR THE KIND YOU LIKE"

See complete list of items comprising Solitaire line, pages 85 to 88



Recipes for August

Moreys Solitaire Clam Croquettes

Moreys Solitaire Frozen Custard

Moreys Solitaire Raspberry Jelly Roll

Moreys Solitaire Fig Ice Cream

Sauce Tartare

Moreys Solitaire Spiced Watermelon Rind

Moreys Solitaire Salmon Cutlets

Grape Juice Parfait

Moreys Solitaire Pineapple Lemonade

Moreys Solitaire Sour Cream Pie

Stuffing for Fish

Lobster Wiggle

Hot Sultana Biscuits

Moreys Solitaire Spiced Chocolate Cake

Lady Baltimore Cake

Casserole of Rice and Veal

Baked Bass with Piquant Stuffing

Fruit Filling

Moreys Solitaire Clam Croquettes

Drain (and reserve the liquor) from MOREYS SOLITAIRE CLAMS (there should be 1 pint). Remove the tough portion and cut the remainder in 3 or 4 pieces. Prepare a sauce of ¼ cup butter, ½ cup flour, ¼ teaspoon salt, ½ teaspoon of paprika, 1 cup of liquor drained from clams or chicken stock, 1/3 cup of thin cream; remove to back of range and add 1 well-beaten egg; let cook, stirring constantly until thick; then add clams, 1 teaspoon onion juice, ½ teaspoon finely chopped parsley, ½ teaspoon lemon juice, more salt if necessary and a few grains MOREYS SOLITAIRE CAYENNE. Chill, shape and roll in crumbs; dip in egg and again roll in crumbs. Fry in deep hot fat. Add hot water to liquor drained from clams to make 1 cup.

Serve with Sauce Tartare.

Moreys Solitaire Frozen Custard

Prepare a custard with the following ingredients: 2 cups milk, yolks of 4 eggs, slightly beaten, 2/3 cup sugar, ¼ teaspoon salt. Cook in a double boiler until mixture coats the spoon. Remove from range and chill. Then add 2/3 cup of cream and ¾ tablespoon of MOREYS SOLITAIRE VANILLA EXTRACT. Freeze in the usual way. Serve with MOREYS SOLITAIRE RASPBERRY JELLY ROLL.

Moreys Solitaire Raspberry Jelly Roll

Beat 3 eggs until light, add 1 cup fine sugar gradually, beating constantly; add 1½ teaspoons milk. Mix and sift 1 cup pastry flour with 1 teaspoon baking powder, ¼ teaspoon salt, 1 teaspoon MOREYS SOLITAIRE ORANGE EXTRACT and 1 tablespoon melted butter.

Turn into a well-buttered, paper-lined dripping pan; spread evenly and bake twelve minutes in a moderate oven. Remove from oven and turn on a sheet of paper dredged with powdered sugar. Remove paper from cake, trim the ends and sides evenly, spread quickly with MOREYS SOLITAIRE RASPBERRY JELLY, and roll. After rolling cake, roll the paper around the cake to preserve its shape. Work rapidly while cake is warm, otherwise cake will break while rolling.

Moreys Solitaire Fig Ice Cream

Prepare a custard of 5 eggs' yolks, slightly beaten, 1 cup sugar, 1 teaspoon salt and 3 cups milk; cook in double boiler until mixture coats the spoon. Strain and add 1 pound figs, finely chopped, chill. Then add 1 tablespoon of MOREYS SOLITAIRE VANILLA, 2 tablespoons sherry wine, the whites of 5 eggs beaten until stiff and 1½ cups heavy cream beaten until solid.

Freeze and mould. Serve on ice cream platter surrounded with SOLITAIRE PEELED SOUTHERN FIGS drained from the syrup.

Sauce Tartare

To 1 cup of Mayonnaise add ½ tablespoon each of capers and MOREYS SOLITAIRE OLIVES, SWEET GHERKINS, parsley and ½ shallot, all finely chopped; mix thoroughly and keep in a cool place until ready to serve.

Moreys Solitaire Spiced Watermelon Rind

Slice the melon as for serving; remove all the pink portion and pare off the green rind. Cut the white rind in half-inch dice. Cover with salted water, allowing 2 tablespoons salt to each quart of water; let stand in brine over night. Drain and rinse; put rind into preserving kettle, cover with fresh water and cook until rind is tender when tested with a skewer (toothpick). Turn into colander and drain until dry.

Weigh rind, and for each 7 pounds allow 2½ pounds of sugar and 1 pint vinegar. Tie in a square of cheesecloth 4 ounces of MOREYS STICK CINNAMON (broken in pieces), 2 ounces MOREYS SOLITAIRE WHOLE CLOVES and ½ ounce MOREYS SOLITAIRE ALLSPICE.

Put vinegar, sugar and bag of spices over fire and boil to a syrup; add rind, and continue cooking until rind is well flavored with spiced syrup. Store in a jar with spice bag on top of rind. Cover securely and keep it in a cool place.

Moreys Solitaire Salmon Cutlets

Remove MOREYS SOLITAIRE SALMON from the can. Pick out all bones and skin and drain well. Flake meat with a silver fork, add an equal quantity of hot mashed potatoes. Season highly with salt, MOREYS SOLITAIRE WHITE PEPPER and a few grains of CAYENNE; add 1 teaspoon finely chopped parsley. Shape in form of cutlets, roll in crumbs, dip in slightly beaten egg diluted with 2 teaspoons of cold water, then again in crumbs.

Fry in deep hot fat and drain on soft paper. Arrange on serving platter on a folded napkin. Garnish with sprays of parsley and slices of lemon sprinkled thickly with paprika.

Grape Juice Parfait

Boil 1 cup sugar, ½ cup MOREYS SOLITAIRE GRAPE JUICE until it threads, then pour in a fine stream slowly onto the whites of 2 eggs beaten until foamy, beating constantly. Chill. Add ½ cup MOREYS SOLITAIRE GRAPE JUICE and 1 tablespoon lemon juice to 2 cups heavy cream, beat until stiff, then fold into first mixture. Turn into a mould, adjust cover securely and pack in ice and salt and let stand four hours or longer. Unmould on a cold serving dish covered with a lace paper doily and sprinkle with candied violets or white lilacs.

Moreys Solitaire Pineapple Lemonade

Prepare a syrup by boiling 2 cups water and 1 cup sugar eight minutes; add 1 can of MOREYS SOLITAIRE GRATED PINEAPPLE and the juice of 4 lemons; cool and add 1 quart of ice water.

Serve in tall, thin glasses, garnish each with the half of a slice of MOREYS SOLITAIRE SLICED PINEAPPLE and 1 large, unhulled, fresh strawberry.

Moreys Solitaire Sour Cream Pie

Pare, core and chop tart apples (there should be 1 cup); add 1 cup of MOREYS SOLITAIRE SEEDED RAISINS, chopped; 1 cup sugar, ½ cup sour cream, ½ cup sour milk, ¼ teaspoon each MOREYS SOLITAIRE CINNAMON, CLOVES AND NUTMEG and ¼ teaspoon salt.

Mix ingredients thoroughly and bake between two crusts of rich pastry.

Stuffing for Fish

Mix the following ingredients in the order given. This makes a dry, crumbly stuffing. If moisture is desired, add a little hot water. Crush crisp crackers, there should be 1 cup, add ¼ cup melted butter, ¼ teaspoon salt, ⅛ teaspoon MOREYS SOLITAIRE BLACK PEPPER, few grains MOREYS SOLITAIRE CAYENNE, few drops MOREYS SOLITAIRE ONION EXTRACT, 1 teaspoon each MOREYS SOLITAIRE CAPERS AND PICKLES, finely chopped, and 1 teaspoon finely chopped parsley. Mix thoroughly and use as stuffing for baked fish.

Lobster Wiggle

Melt ¼ cup butter in blazer, add 3 tablespoons flour, mixed with ½ teaspoon salt, ⅛ teaspoon MOREYS SOLITAIRE PEPPER and few grains MOREYS SOLITAIRE CAYENNE. Add gradually 1½ cups thin cream or milk. Beat until smooth and glossy; then add 1 cup MOREYS SOLITAIRE LOBSTER cut in cubes and 1 cup MOREYS SOLITAIRE PEAS, drained from their liquor in can and well rinsed with cold water. Reheat and serve on triangles of hot buttered toast. If desired, 1 tablespoon lemon juice may be added.

Hot Sultana Biscuits

Sift together 2 cups flour, 4 teaspoons baking powder, ½ teaspoon salt. Rub in 2 tablespoons butter with tips of fingers, add ¾ cup thin cream and 1/3 cup MOREYS SOLITAIRE SULTANA RAISINS. Turn on a lightly floured board and roll to ½-inch thickness, shape with a Fairy biscuit cutter (1 inch in diameter) dipped in flour. Set close together in a buttered pan and bake ten minutes in a hot oven. Serve with butter and orange marmalade, honey or maple syrup.

Moreys Solitaire Spiced Chocolate Cake

Cream 1/3 cup butter, add gradually ½ cup sugar. Beat the yolks of 2 eggs until thick and light, adding gradually ½ cup sugar. Combine mixtures. Add ½ cup hot mashed potatoes and 1 square of chocolate, melted; beat thoroughly. Mix and sift 1 cup flour, 2 teaspoons of baking powder, ½ teaspoon each of MOREYS SOLITAIRE CINNAMON and MACE, ¼ teaspoon CLOVES and ¼ teaspoon salt. Add alternately to first mixture with ¼ cup milk and 1 teaspoon of MOREYS SOLITAIRE VANILLA; then cut and fold in the whites of 2 eggs beaten stiff. Bake in a shallow pan and spread with Boiled Frosting.

Lady Baltimore Cake

Cream ⅞ cup butter, add gradually 2 cups sugar while stirring constantly. Sift together twice 3½ cups flour, 2½ teaspoons baking powder, few grains salt; add alternately to first mixture with 1 cup milk; add 1 teaspoon MOREYS SOLITAIRE VANILLA EXTRACT; then cut and fold in the stiffly beaten whites 6 eggs. Bake in three deep well-buttered layer cake tins. Put together with Fruit Filling and spread with Boiled Frosting.

Casserole of Rice and Veal

Butter a 2-quart brick-shape mould, line it with 1½ cups MOREYS SOLITAIRE RICE boiled, well seasoned and drained dry, to the depth of ¾ inch. To 1 cup (packed solidly) finely chopped cold cooked veal add 1 egg slightly beaten, 2 tablespoons fine cracker crumbs and sufficient cream sauce to moisten. Season with salt, MOREYS SOLITAIRE PEPPER, paprika and few grains nutmeg. Add ½ tablespoon each lemon juice and finely chopped parsley. Fill center of mould with mixture and cover with more rice, place cover on mould and steam thirty-five minutes. Remove from mould to hot serving platter and surround with MOREYS SOLITAIRE TOMATO SAUCE. Sprinkle rice with MOREYS SOLITAIRE PAPRIKA.

Baked Bass with Piquant Stuffing

Clean a 4-pound haddock, bass or lake trout, sprinkle with salt inside, stuff and sew. Cut 5 diagonal gashes on each side of back bone and press a lardoon (a narrow strip of salt pork) in each gash. Have gashes on one side come between gashes on the opposite side. Shape the fish with skewers and fine twine to simulate the letter S. Brush fish over with melted butter, sprinkle with salt, MOREYS SOLITAIRE PEPPER and dredge with flour. Arrange fish on a well-buttered tin fish-sheet in a dripping pan and strew around fish small bits of salt pork. Bake one hour in a hot oven, basting every ten minutes as soon as fat is tried out of pork. Serve with Egg Sauce or Hollandaise Sauce. Garnish with slices of lemon and sprays of parsley.

Fruit Filling Cook 3 cups sugar and 1 cup water until it spins a thread when poured from the tip of a wooden spoon. Pour in a fine stream slowly onto the stiffly beaten whites 3 eggs and continue beating until of the consistency to spread. Then add 1 cup MOREYS SOLITAIRE SEEDED RAISINS chopped, 1 cup chopped pecan nut meats and 5 MOREYS SOLITAIRE PEELED FIGS drained from the syrup and cut in fine shreds. Spread between layers and use as frosting for cake if desired. Use half the quantity if used as filling only.

Moreys

Solitaire

Groceries

Ocean and orchard, garden and grove, from the uttermost ends of the earth, contribute their choicest products to the Solitaire Market Basket. We search wherever food is found, demanding and commanding the very finest, regardless of effort or difficulty. Such foods you should serve for the better health and nourishment of your family. Remember, true table economy lies in buying the best, not the cheapest.

See complete list of items comprising Solitaire line, pages 85 to 88

Recipes
for
September

Moreys Solitaire Jelly Jumbles for School Luncheon Box

Currant Muffins

Moreys Solitaire Sliced Peach Shortcake

Moreys Solitaire Sweet Potato Pie

Sour Cream Doughnuts

Chicken a la Creole

Moreys Solitaire Salmon Sandwiches

Moreys Solitaire Spiced Seckel Pears

Cantaloupe Sweet Pickle

Moreys Solitaire Spiced Celery Relish

Chocolate Fruit Cookies

Emerald Parfait
(For Fall Wedding)

Moreys Solitaire Spiced Plums

Stuffed Hamburg Roast

Moreys Solitaire Clam Fritters

Moreys Solitaire Spiced Cakelets for the School Lunch Box

Moreys Solitaire Clam Fritters

Drain MOREYS SOLITAIRE CLAMS from their liquor. (There should be 1 pint.) Chop fine. Beat 2 eggs very light, add 1/3 cup cream or milk and 1/3 cup bread flour, sifted with 2 teaspoons of MOREYS BAKING POWDER. Add clams and season with salt, MOREYS SOLITAIRE WHITE PEPPER and few grains CAYENNE.

Drop by spoonfuls and fry in deep hot fat. Drain on soft paper and serve immediately on small circles of Cream Toast. Sprinkle with paprika.

Moreys Solitaire Spiced Cakelets for the School Lunch Box

Cream ½ cup butter, add gradually 1 cup soft brown sugar, beating constantly; add ½ cup MOREYS SOLITAIRE MOLASSES, yolks of 4 eggs well beaten. Mix and sift 2½ cups bread flour with 1 teaspoon soda, 1¼ teaspoons MOREYS SOLITAIRE CINNAMON, ½ teaspoon MOREYS SOLITAIRE CLOVES, ½ teaspoon MOREYS SOLITAIRE NUTMEG and 1½ teaspoons baking powder.

Add alternately to first mixture with 1 cup sour milk. Add 1 cup MOREYS SOLITAIRE SEEDED RAISINS, ½ cup MOREYS SOLITAIRE CURRANTS and 2/3 cup English walnut meats broken in small pieces. Beat thoroughly and bake in warm buttered iron gem cups. Spread with Maple Cream Frosting, and press the half of an English walnut meat on top of each cakelet.

Moreys Solitaire Jelly Jumbles for School Luncheon Box

Cream ½ cup butter, add gradually 1 cup fine sugar, 1 egg beaten until thick and light, ½ teaspoon soda dissolved in ½ cup sour milk, ¼ teaspoon salt and ½ teaspoon each MOREYS SOLITAIRE LEMON and VANILLA EXTRACTS. Add sufficient flour to make a soft dough. Chill dough and shape with a large round cutter. Spread one-half of each round with MOREYS SOLITAIRE PLUM JELLY.

Make three cuts in the other half and fold over jelly (like a turnover pie), crimp the edges with a fork and sprinkle tops with granulated sugar. Bake in a medium-hot oven to prevent jumbles from losing their shape.

Currant Muffins

Cream 1/3 cup butter, add gradually ¼ cup sugar while stirring constantly. Sift together 2 cups flour, 4 tablespoons baking powder and ½ teaspoon salt. Add ½ cup MOREYS SOLITAIRE CURRANTS, mix thoroughly and add to first mixture alternately with ¾ cup thin cream or rich milk. Add 1 egg beaten very light. Bake in well-buttered hot iron gem cups.

Moreys Solitaire Sliced Peach Shortcake

Mix and sift 2 cups pastry flour, ½ teaspoon salt, 4 teaspoons baking powder, add 2 tablespoons butter, rubbing it in lightly with tips of fingers; add gradually ¾ cup of milk, cutting it in with a knife. Knead slightly on a floured board; divide in two equal parts. Pat roll each part to fit a round layer cake pan and about ¾ inch in thickness. Lay one piece in a buttered layer cake pan, spread with melted butter, place remaining piece over this and press edges lightly together.

Bake fifteen minutes in a hot oven. Remove from oven to serving platter, separate layers. Spread bottom layer with soft butter and cover with a layer of MOREYS SOLITAIRE SLICED PEACHES, previously heated in their own liquor, then drained.

Cover with remaining cake and repeat. Pile whipped cream on top of peaches, sweetened and flavored with MOREYS SOLITAIRE ORANGE OR LEMON EXTRACT.

Moreys Solitaire Sweet Potato Pie

Rub MOREYS SOLITAIRE SWEET POTATOES through a purée sieve (there should be 2 cups); add 1 cup milk; cream ½ cup butter, add gradually 1 cup sugar and the lightly beaten yolks of 4 eggs. Combine mixtures, add ½ teaspoon MOREYS SOLITAIRE NUTMEG, ½ cup brandy and lastly the stiffly beaten whites of 4 eggs. Turn mixture into deep pie pans lined with rich paste and bake. Serve cold with powdered sugar sifted over top. This quantity makes two large pies.

Sour Cream Doughnuts

Beat 3 eggs very light without separating, add 1 cup granulated sugar gradually, 3 tablespoons butter and 1¼ cups sour cream or buttermilk alternately with 5 cups flour, previously sifted with 1½ teaspoons soda, ½ teaspoon MOREYS SOLITAIRE NUTMEG, ½ teaspoon salt. Chill dough thoroughly, shape with cutter and fry in deep hot fat.

Chicken a la Creole

Dress, clean and cut up a chicken. Sprinkle with salt, MOREYS SOLITAIRE PEPPER and dredge with flour. Saute a golden brown in salt pork fat. Cut 1 onion in small cubes, mince 1 green pepper, cut 3 large fresh mushrooms in small pieces, 1 cup MOREYS SOLITAIRE TOMATO PULP. Remove chicken from pan, drain off fat, add ½ cup butter. When melted add vegetables and cook three minutes. Add 1 cup MOREYS SOLITAIRE WASHED RICE and 2½ cups brown stock, season with salt and MOREYS SOLITAIRE PAPRIKA, cover and cook five minutes. Arrange chicken over mixture, cover and simmer ½ hour. (Add more stock if necessary.) When chicken is tender, remove to serving platter and surround with rice and vegetables. A small clove of garlic may be added.

Moreys Solitaire Salmon Sandwiches

Remove the skin and bones from 1 can of MOREYS SOLITAIRE SALMON. Rub to a paste; add ½ cup thick sweet cream. Season highly with salt and MOREYS SOLITAIRE CAYENNE and paprika; add 1½ teaspoons lemon juice and a slight grating of the rind, 1 tablespoon MOREYS SOLITAIRE OLIVES, finely chopped.

Spread between thin slices of bread, spread with MOREYS SOLITAIRE SALAD DRESSING; over salmon mixture lay heart leaves of lettuce. Place another thin slice of bread over each and press edges lightly. Cut sandwiches in strips 3 inches long by 1¼ inches wide. Pile "log cabin" fashion on a doily-covered sandwich plate and serve. Or wrap each sandwich in wax paper and pack in the school luncheon box.

Moreys Solitaire Spiced Seckel Pears

Wash ½ peck of seckel pears, discarding the imperfect ones, prick each pear several times with a coarse darning needle, and cook until tender in boiling water to cover.

Remove carefully to sterilized jars and pour over them the following sweet pickle syrup. Put 1 pound white sugar in a preserving kettle, add 2 cups vinegar and 2 tablespoons of MOREYS SOLITAIRE STICK CINNAMON broken in pieces, 1 tablespoon MOREYS SOLITAIRE WHOLE CLOVES and ½ tablespoon MOREYS SOLITAIRE WHOLE ALLSPICE; bring to boiling point and simmer five minutes.

Cover jars and let stand three days, then drain off syrup, heat to boiling point and simmer three minutes, pour over pears. Repeat. Then strain out spices and place a small bag in each jar, allowing 1 tablespoon each of stick cinnamon, whole cloves and 1 teaspoon allspice to each bag. Seal and store.

Cantaloupe Sweet Pickle

Select firm melons just ripe enough to be well flavored. Cut in slices, remove seeds, stringy portions and rind. Cut slices in pieces 1½ inches long or thereabouts. Cover with cold salt water, using ¼ cup salt to each quart water. Let stand over night. Drain and set to cook in boiling water, cooking a few pieces at a time, removing each piece as soon as tender. Weigh melon, and for each 7 pounds allow 2½ pounds sugar, 3 cups MOREYS SOLITAIRE VINEGAR, ¼ cup MOREYS SOLITAIRE WHOLE CLOVES, ¾ cup MOREYS SOLITAIRE QUILL CINNAMON broken in bits; tie spices in a piece of cheesecloth. Cook mixture until a syrup is formed. Pour the syrup over melon and let stand over night. Drain off syrup and pack melon in jars. Reduce the syrup by slowly boiling, then use to fill jars. The spices may be divided, tied in small pieces and one placed in each jar. By tying the spices in pieces of cheesecloth the fruit is not darkened.

Moreys Solitaire Spiced Celery Relish

Wash and wipe 2 dozen firm, ripe tomatoes. Remove the roots and leaves of 6 stalks of celery. Remove the seeds and veins from three red and green peppers. Chop vegetables very fine, mix well and turn into a preserving kettle; add 2½ cups sugar, 1½ cups MOREYS SOLITAIRE VINEGAR diluted with ½ cup water, 2 tablespoons salt, 2 tablespoons each white mustard and celery seed, 1 tablespoon each MOREYS SOLITAIRE GROUND CINNAMON and CLOVES and ½ tablespoon MOREYS SOLITAIRE ALLSPICE. Let mixture simmer two hours. Fill sterilized fruit jars, seal and store. Serve with game and poultry.

Chocolate Fruit Cookies

Cream ½ cup butter, add gradually 1 cup sugar. Melt 4 tablespoons chocolate in a saucepan, add 2 tablespoons sugar and 2 tablespoons boiling water; cook one minute. Cool slightly and add to first mixture. Add 2 eggs well beaten. Sift 2 1/3 cups flour with 2½ teaspoons baking powder; dredge 1 cup MOREYS SOLITAIRE SEEDED RAISINS shredded, 1 cup broken English walnut meats with 4 tablespoons of flour, add flour and fruit to first mixture. Chill dough and drop from tip of spoon on a buttered sheet 2 inches apart. Bake in a moderate oven. Add more flour if necessary.

Emerald Parfait

(For Fall Wedding)

Make a syrup by boiling 1 cup sugar and ¼ cup water until it threads when dropped from tip of wooden spoon. Pour slowly on the stiffly beaten whites 3 eggs and continue beating until mixture is cold, then add 1 tablespoon MOREYS SOLITAIRE VANILLA EXTRACT. Add MOREYS GREEN SOLITAIRE FOOD COLORING in liquid form to 2 cups heavy cream and beat until solid. Combine with first mixture ½ cup chopped pistachio nut meats. Freeze in usual way and serve in tall stemmed glasses. Garnish top of services with whipped cream, sweetened and flavored with MOREY'S SOLITAIRE PISTACHIO EXTRACT and sprinkle with chopped pistachio nut meats.

Moreys Solitaire Spiced Plums

Prepare a syrup, allowing 1 pound of sugar to 1 pound of plums and 1 pint of vinegar to each pound of sugar. Allow 1 ounce of MOREYS SOLITAIRE CINNAMON, CLOVES and ALLSPICE to 1 peck of plums.

Wash and pick over plums and prick each with a coarse darning needle. Add spices to sugar, mix well and add vinegar, bring to boiling point and simmer five minutes, then pour over plums; let stand three days, then drain plums from syrup, heat syrup again to boiling point and pour over plums; let stand three days and repeat. The last time reheat plums in hot syrup. The syrup should be reduced until thick. Store in glass fruit jars. Serve with meats.

Stuffed Hamburg Roast

Trim off fat tissue and remove bone from 2 pounds round steak. Pass meat through meat chopper twice with 1 green pepper and 1 medium-sized onion. Cover 1 cup stale bread crumbs with cold water, let stand one hour. Drain and wring dry in tea towel; add to meat mixture. Season highly with salt and MOREYS SOLITAIRE PEPPER, add the white of 1 egg, and with the hands mix the ingredients thoroughly. Pat mixture out in an oval sheet, lay bread stuffing (made as for turkey) in center, then gradually fold meat over stuffing. Press meat into an oblong loaf. Try out marrow taken from bone and fat trimmings in a dripping pan, add 4 tablespoons butterine or drippings, place meat in pan and roast in a medium-hot oven one hour, basting often with 1/3 cup butterine melted in 2/3 hot water, afterwards with dripping in pan. Remove to serving platter and surround with tomato or brown sauce.

A cup of tea is the universal symbol of good will and hospitality among women. It's a gracious custom to serve your visitors with a steaming cup of fragrant

Moreys *Solitaire* Tea

Ceylon and India Blend or Uncolored Japan
Also English Breakfast, Gunpowder, Oolong, Pan Fired Japan, Japan and Gunpowder Blend

"ASK FOR THE KIND YOU LIKE"

See complete list of items comprising Solitaire line, pages 85 to 88

Recipes
for
October

Moreys Solitaire Rice Griddle Cakes

Moreys Solitaire Pumpkin Pie

Moreys Solitaire Asparagus Salad

Spiced Sweet Cider

Moreys Solitaire Creamed Walnuts

Moreys Solitaire Brownie Food for Hallowe'en Party

Moreys Solitaire Jellied Yellow Free Peaches

Moreys Solitaire Apple Chutney

Moreys Solitaire Hallowe'en Sandwiches

Moreys Solitaire Crullers

Signora Cake

Moreys White Spice Cake

Red Kidney Beans a la Solitaire

Peeled Apricots in Sherry Jelly

Cream of Corn Soup

Apple Compote with Whipped Cream

Lobster Newburg

Moreys Solitaire Rice Griddle Cakes

Mix and sift 2½ cups flour with 2½ teaspoons baking powder, ½ teaspoon soda, 1 teaspoon salt and 2 tablespoons sugar. Add ½ cup MOREYS SOLITAIRE RICE, cooked and cooled; working it in with the tips of fingers. Add 1 well-beaten egg and gradually 1½ cups milk, stirring and beating ingredients until all are blended; add 2 tablespoons melted butter. Beat again and cook as other griddle cakes. Serve with MOREYS SOLITAIRE MAPLE SYRUP.

Moreys Solitaire Pumpkin Pie

To 1½ cups MOREYS SOLITAIRE PUMPKIN add ¾ cup soft brown sugar, 1¼ teaspoons MOREYS SOLITAIRE CINNAMON, ½ teaspoon MOREYS SOLITAIRE NUTMEG, ¼ cup sherry wine or brandy, 1 teaspoon salt, 3 eggs slightly beaten, 1½ cups milk and ½ cup cream. Mix ingredients thoroughly and bake in a deep pie pan lined with rich pastry. Serve cold with whipped cream, sweetened and flavored with MOREYS SOLITAIRE NUTMEG EXTRACT.

Moreys Solitaire Asparagus Salad

Drain and rinse with cold water MOREYS SOLITAIRE ASPARAGUS TIPS. Cut rings from red and green peppers ¼ inch wide. Carefully slip 5 spears of asparagus through two rings (one red and one green). Arrange these "fagots" in nests of lettuce heart leaves. Sprinkle with finely chopped chives and serve with French Dressing, to which add 1 tablespoon of MOREYS SOLITAIRE TOMATO CATSUP.

Spiced Sweet Cider

Put 1 gallon of sweet cider into a preserving kettle. Heat to boiling point with 1/3 cup of MOREYS SOLITAIRE STICK CINNAMON, broken in pieces, and 1/3 cup of MOREYS SOLITAIRE WHOLE CLOVES. Let boil gently until a delicate flavor of spices is imparted to cider. Skim when necessary. Remove from range and strain through double cheesecloth. Serve hot or cold; if hot, serve in warm stone steins.

Moreys Solitaire Creamed Walnuts

Put the white of 1 egg in a bowl, add 1 tablespoon of MOREYS SOLITAIRE VANILLA, ½ tablespoon cream or water and beat until well blended. Add 1 pound sifted confectioners' sugar gradually until stiff enough to knead. Turn on a board and knead until smooth. Shape in small balls, then slightly flatten, and place halves of English walnut meats opposite each other on each ball, press gently and set aside until firm. Dip each bon-bon into melted "Dot" Chocolate, place on an oiled platter. Sometimes less sugar is required, owing to the size of the egg.

Moreys Solitaire Brownie Food for Hallowe'en Party

Cream ½ cup butter, add gradually ¾ cup powdered sugar, 2/3 cup MOREYS SOLITAIRE MOLASSES. Mix and sift 1¾ cups bread flour, ½ teaspoon MOREYS SOLITAIRE CINNAMON, ¼ teaspoon MOREYS SOLITAIRE CLOVES, 1¾ teaspoons baking powder, a few grains MOREYS SOLITAIRE MACE; add to first mixture, with 2 tablespoons sherry or brandy, ¾ cup pecan nut meats, chopped, and lastly fold in 2 eggs beaten until thick and light. Bake in very small buttered moulds. Place the half of a pecan nut meat on top of each before baking. Bake fifteen minutes in a moderate oven.

Moreys Solitaire Jellied Yellow Free Peaches

Drain MOREYS SOLITAIRE YELLOW FREE PEACHES from the syrup. Heat syrup to boiling point, add about 2/3 cup sugar. When sugar is dissolved add ½ box (or 1 ounce) of gelatine, previously soaked in ½ cup cold water, add sufficient boiling water to make 3 cups of liquid in all. Cool and add the juice of 1 lemon and ¼ cup peach brandy or sherry wine.

Put a blanched almond in the pit cavity of each half peach and mould the halves in the liquid in a ring mould. Chill thoroughly. Remove from mould to serving platter and surround with whipped cream, sweetened to taste and flavored with MOREYS SOLITAIRE NUTMEG EXTRACT.

Moreys Solitaire Apple Chutney

12 tart apples.
1 large Spanish onion.
2 green peppers.
1 red pepper (mild).
1½ cups MOREYS SOLITAIRE SEEDED RAISINS.
2 cups cider vinegar.
2/3 glass MOREYS SOLITAIRE CURRANT JELLY.
2 cups sugar.
Juice 4 lemons.
1 tablespoon MOREYS SOLITAIRE GINGER.
¼ teaspoon MOREYS SOLITAIRE CAYENNE.
1 tablespoon salt.

PROCESS: Wipe, pare and core apples, peel onion, remove seeds and veins from peppers, and chop all very fine. Add vinegar and jelly; place on range and simmer one hour, stirring often to prevent scorching; add raisins, lemon juice and sugar mixed with ginger, cayenne and salt. Continue simmering one hour, stirring constantly. Remove from range and, while hot, turn into fruit jars. Seal and store. Serve with meats.

Moreys Solitaire Hallowe'en Sandwiches

Drain MOREYS SOLITAIRE PEELED SOUTHERN FIGS from the syrup, cut them in thin slices and arrange them over thin slices of Boston brown bread; sprinkle thickly with finely chopped pecan nut meats, add a grating of orange peel. Over each lay another thin slice of brown bread, spread with some of the fig syrup. Press lightly together and serve with Spiced Sweet Cider for a Hallowe'en Luncheon.

Moreys Solitaire Crullers

Beat the yolks of 2 eggs until thick and light, add gradually ½ cup sugar, continue beating; add 2 tablespoons melted butter and the whites of 2 eggs beaten stiff and dry, 2 cups flour sifted with ½ teaspoon salt and ½ teaspoon MOREYS SOLITAIRE MACE and ½ teaspoon each of MOREYS SOLITAIRE VANILLA and LEMON EXTRACT. Add more flour if necessary; the dough must be just stiff enough to handle. Chill. Roll into a sheet and cut in rectangular pieces, 2 by 3 inches. Make four parallel slits in each piece at equal distances apart and from the edges of the dough on all sides. Pick up the second and fourth strips and let them meet in the center, press them lightly to keep them in place. Fry in deep hot fat to a golden brown. Drain on soft paper and, when cool, sprinkle with powdered sugar and a little of MOREYS SOLITAIRE CINNAMON. Serve with MOREYS SOLITAIRE COFFEE for a ten o'clock luncheon Thanksgiving morning.

Signora Cake

Cream ½ cup butter, add 1 cup sugar gradually, yolks of 2 eggs well beaten. Sift 1¾ cups flour, 3 teaspoons baking powder, ⅛ teaspoon salt, 1 teaspoon MOREYS SOLITAIRE CINNAMON and add alternately to first mixture with ½ cup milk. Add ½ teaspoon MOREYS SOLITAIRE VANILLA and lastly cut and fold in the lightly beaten whites of 2 eggs. Bake in two buttered layer cake pans fifteen minutes in a hot oven. Remove from pans, spread one cake with MOREYS SOLITAIRE RASPBERRY JAM, cover jam with remaining cake and sprinkle top with powdered sugar.

Moreys White Spice Cake

Cream 1 cup butter, add 2 cups sugar gradually, while beating constantly. Add yolks of 4 eggs beaten until thick and light. Mix and sift 3½ cups flour, 6 teaspoons baking powder, ¼ teaspoon salt, 2 teaspoons MOREYS SOLITAIRE CINNAMON, ¾ teaspoon each MOREYS SOLITAIRE CLOVES AND MACE; add alternately to first mixture with 1 cup milk, continue beating, then fold in the whites of 4 eggs beaten until stiff. Bake in layers and put together with Boiled Frosting.

Red Kidney Beans a la Solitaire

To 1 can MOREYS SOLITAIRE RED KIDNEY BEANS add 1 pimento drained and finely chopped. Melt 2 tablespoons butter in saucepan, add 2 tablespoons each chopped onion and parsley, cook until onion is slightly colored yellow. Season with salt, few grains MOREYS SOLITAIRE CAYENNE. Add 1 cup MOREYS SOLITAIRE TOMATO PUREE. Heat to boiling point and add to beans. Add 2 tablespoons butter in bits while stirring with a fork. A soupcon of garlic is a pleasing addition.

Peeled Apricots in Sherry Jelly

Drain MOREYS SOLITAIRE PEELED APRICOTS from syrup in can, reserve ½ of them for garnishing; rub remainder through a sieve, add to liquor ½ cup sugar, 1 tablespoon lemon juice, ¼ cup orange juice, slight grating of MOREYS SOLITAIRE ORANGE PEEL and ¾ cup sherry wine. Soak 2 tablespoons gelatine in ¼ cup cold water, dissolve over hot water, strain into first mixture. Pour into ring mould previously wet inside with cold water. Chill; unmould on serving platter and fill center with the remaining halves of apricots, placing a blanched and toasted almond in the pit cavity of each. Serve with whipped cream.

Cream of Corn Soup

To 1 can of MOREYS SOLITAIRE CORN chopped very fine add 1 pint boiling water and cook slowly twenty minutes. Scald 1 slice onion with 1 pint milk in double boiler. Remove onion and add milk to corn, add 2 tablespoons sugar. Melt 2 tablespoons butter in saucepan, add 2 tablespoons flour and stir to a smooth paste. Add enough of the first mixture to the flour and butter to the consistency to pour. Combine the two mixtures, add 1 teaspoon salt and ⅛ teaspoon MOREYS SOLITAIRE PEPPER. Beat thoroughly with a wire whip. Keep hot over hot water until served.

Apple Compote with Whipped Cream

Finely chop ½ cup MOREYS SOLITAIRE SEEDED RAISINS, add 1/3 cup finely chopped nut meats, add 4 tablespoons each sugar and water and cook to a paste over a slow fire, stirring constantly. Add more water if necessary. Make a syrup of 1 cup each of sugar and water. Cook in syrup 8 pared and cored apples, cooking a few at a time and turning often to preserve their shape. Drain them from syrup, set them in a buttered dripping pan and fill core cavities with raisin mixture. Sprinkle thickly with sugar and lightly with MOREYS SOLITAIRE CINNAMON. Set in a moderate oven to melt sugar and glaze the apples. Chill and serve with whipped cream, sweetened and flavored delicately with MOREYS SOLITAIRE ALMOND EXTRACT.

Lobster Newburg

Remove the meat from 1 can of MOREYS SOLITAIRE LOBSTER, cut in slices or cubes. Melt ¼ cup butter in blazer, add the lobster and cook until heated through. Season with ½ teaspoon salt, few grains of MOREYS SOLITAIRE CAYENNE, a slight grating of MOREYS SOLITAIRE NUTMEG and 2 tablespoons sherry wine and 1 tablespoon brandy; cook one minute and add ½ cup cream and the yolks of 3 eggs slightly beaten. Stir until sauce is thickened. Serve on hot buttered toast. Newburgs of all kinds should be cooked over hot water.

Moreys

Solitaire

This name stands for most and foremost among good things to eat

See complete list of items comprising Solitaire line, pages 85 to 88

Recipes
for
November

Apricot Meringue

Moreys Solitaire Currant Jelly Sauce for Venison

Tomato Bouillon with Oysters

Grape Juice Charlotte Russe

Clam Fricassee on Toasted English Muffins

Head Lettuce
(With Hungarian Salad Dressing)

Hungarian Salad Dressing

Vanilla Sauce

Sour Kraut with Frankfurters

Plum Pudding Glacé

Moulded Cheese
(With Red Bar-le-Duc)

Spiced Cranberry Jelly

Moreys Solitaire Plum Pudding

Sherry Sauce

Moreys Solitaire Cranberry Jelly

Moreys Solitaire Stuffing for Thanksgiving Turkey

Moreys Solitaire Mince Pie with Apricot Meringue

Moreys Solitaire Plum Pudding

½ lb. stale bread crumbs.
1 cup scalded milk.
2/3 cup sugar.
Yolks 4 eggs.
1 cup MOREYS SOLITAIRE SEEDED RAISINS, shredded.
½ cup MOREYS SOLITAIRE CURRANTS.
¼ lb. figs, finely chopped.
2 oz. citron cut in shreds.
½ lb. suet, finely chopped.
1 teaspoon MOREYS SOLITAIRE NUTMEG.
1 teaspoon MOREYS SOLITAIRE CINNAMON.
¼ teaspoon MOREYS SOLITAIRE CLOVES.
¼ teaspoon MOREYS SOLITAIRE MACE.
1½ teaspoons salt.
1/3 cup brandy.
1 teaspoon MOREYS SOLITAIRE ORANGE EXTRACT.
2/3 cup English walnut meats, broken in pieces.
3 tablespoons flour.
Whites 4 eggs.

PROCESS: Add crumbs to milk, let stand thirty minutes; when cool, add sugar and yolks of eggs beaten until thick and light. Dredge raisins, currants, figs, citron and nut meats with flour. Cream chopped suet with the hand and add to first mixture; add wine, orange extract and spices mixed and sifted. Beat thoroughly, then cut and fold in the stiffly beaten whites of eggs.

Turn into a buttered tube mould, cover and steam six hours. Serve with Sherry Sauce.

Sherry Sauce

Beat the yolks of 3 eggs slightly, add a few grains salt, 2/3 cup sugar and ½ cup sherry wine. Cook in a double boiler until mixture coats the spoon; then pour slowly on the whites of 3 eggs beaten until stiff, beating constantly. Add a sprinkle of MOREYS SOLITAIRE NUTMEG.

Moreys Solitaire Cranberry Jelly

Pick over and wash 1 quart cranberries. Add 1 cup boiling water, heat to boiling point and simmer ten minutes. Rub through a sieve and add to pulp 2 cups of warm sugar, 2 three-inch sticks of MOREYS SOLITAIRE CINNAMON, 2 dozen MOREYS SOLITAIRE WHOLE CLOVES, ½ dozen MOREYS SOLITAIRE ALLSPICE and ½ cup water. Return to range and simmer fifteen minutes. Skim and add a few grains salt; strain into individual moulds. Chill and serve with roast turkey.

Moreys Solitaire Stuffing for Thanksgiving Turkey

To 3½ cups of stale bread crumbs add 2/3 cup melted butter, toss lightly with two forks until crumbs are well mixed with butter. Add 2/3 cup MOREYS SOLITAIRE SEEDED RAISINS cut in pieces, ½ cup pecan nut meats broken in pieces, ½ teaspoon MOREYS SOLITAIRE PEPPER, 1½ teaspoons salt and sage if desired.

Mix ingredients thoroughly, and fill the body and breast of an 8-pound turkey.

Moreys Solitaire Mince Pie with Apricot Meringue

Make a pie, using MOREYS SOLITAIRE MINCE MEAT. Have the top crust made of puff or very flaky pastry, rolled thin. Bake carefully, and just before serving spread the top of pie with Apricot Meringue. Place pie in a moderate oven to cook meringue; after ten minutes increase oven's heat to brown meringue lightly. Serve immediately.

Apricot Meringue

Drain MOREYS SOLITAIRE APRICOT HALVES from the syrup and dry them on a cloth. Rub through a sieve (there should be 1 cup pulp). Add 1 tablespoon orange juice and a little of the grated rind, add powdered sugar to sweeten to taste. Beat the whites of 3 eggs until stiff and dry, then beat them slowly into the apricot mixture. Spread over pie as directed in the foregoing.

Moreys Solitaire Currant Jelly Sauce for Venison

Brown 2 tablespoons butter in a saucepan, add 3½ tablespoons flour mixed with ½ teaspoon salt and ⅛ teaspoon MOREYS SOLITAIRE BLACK PEPPER, and continue browning, stirring constantly. Add gradually 1 cup of hot Brown Stock and beat until smooth and glossy. Whip ¼ glass of MOREYS SOLITAIRE CURRANT JELLY with a silver fork, and add to sauce with 1 tablespoon of sherry wine.

Serve with venison, mutton or spring lamb.

Tomato Bouillon with Oysters

To 1 large can MOREYS SOLITAIRE TOMATOES add 1½ quarts bouillon or chicken consomme, 1 tablespoon chopped onion, a tiny bit of bay leaf, 3 cloves, ½ teaspoon celery seed, ½ teaspoon pepper corns and 1 sprig parsley. Cook twenty minutes, strain, cool and clear with the white and shell 1 egg, strain again. Heat 2 cups oysters in an omelet pan; when plump and soft part curled, remove oysters with a skimmer to bouillon. Serve in hot cups with croutons of bread.

Grape Juice Charlotte Russe

Soak 2 tablespoons of gelatine in ½ cup MOREYS SOLITAIRE COLD GRAPE JUICE and dissolve in 1 cup MOREYS SOLITAIRE HOT GRAPE JUICE. Add 1 cup sugar, 2 tablespoons lemon juice and let stand until cold. Beat the whites 2 eggs until stiff and dry and fold gradually into grape juice mixture. Set in pan of ice water, continue beating until mixture will keep its shape. Line glasses with lady fingers, trimmed to fit glasses; fill with mixture. Whip 1 cup heavy cream until stiff, sweeten delicately; ornament the top of each glass by passing cream through pastry bag and rose tube. Chill and serve.

Clam Fricassee on Toasted English Muffins

Melt 2 tablespoons butter in saucepan, add 2 tablespoons flour, stir until smooth, then add gradually liquor strained from 1 can of MOREYS SOLITAIRE MINCED SEA CLAMS, with sufficient hot water added to make 1 cup, while stirring constantly. When sauce begins to boil add MOREYS SOLITAIRE MINCED SEA CLAMS and ½ cup hot cream. When clams are heated through, remove from range, add the yolks of 2 well-beaten eggs and 2 tablespoons sherry wine. Serve on hot-toasted, well-buttered English muffins. Wine may be omitted.

Head Lettuce

(With Hungarian Salad Dressing)

Remove the outside leaves from a solid head of crisp lettuce, cut in quarters. Arrange on individual plates, one-quarter on each plate and pour over Hungarian Salad Dressing.

Hungarian Salad Dressing

Rub the bowl with a cut clove of garlic until the odor of garlic is pronounced. Mix ½ teaspoon salt, 1 teaspoon MOREYS SOLITAIRE PAPRIKA, 1 teaspoon finely chopped chives or onions, 1 tablespoon finely chopped pimento, 1 tablespoon MOREYS SOLITAIRE CHILI SAUCE; add slowly 6 tablespoons MOREYS SOLITAIRE OLIVE OIL, 2½ tablespoons tarragon vinegar, 1 very small clove of garlic finely chopped; blend ingredients thoroughly; chill and serve as French Dressing.

Vanilla Sauce

Beat the yolks of 2 eggs until very light, add gradually 2/3 cup powdered sugar. Cook over hot water until mixture begins to thicken. Remove from fire and whip until cold. Add 1 teaspoon MOREYS SOLITAIRE VANILLA EXTRACT, then fold in 1 cup heavy cream whipped until solid. Chill before serving.

Sour Kraut with Frankfurters

Turn the contents of 1 can of MOREYS SOLITAIRE SOUR KRAUT into a stew pan; if necessary add a little hot water, heat slowly to boiling point. Cover ½ pound imported Frankfurters with boiling water and cook slowly twenty minutes. Drain sour kraut from liquor and dispose mound-like in center of hot chop platter. Surround with a border of hot well-seasoned mashed potatoes and garnish mound with hot Frankfurters, setting them upright against mound.

Plum Pudding Glacé

Melt three squares of unsweetened chocolate over boiling water, add ¼ cup sugar, ¼ cup boiling water and cook until smooth, stirring meanwhile. Heat 1 quart milk, 1 cup heavy cream in double boiler, then stir in chocolate and 1 junket tablet crushed and dissolved in 1 tablespoon cold water. Add 1 tablespoon MOREYS SOLITAIRE VANILLA. Let mixture stand in a warm place until a jelly is formed. Chill and freeze in the usual way. Cut ¼ pound MOREYS SOLITAIRE SEEDED RAISINS in halves and add ¼ pound MOREYS SOLITAIRE CURRANTS, ¼ pound MOREYS SOLITAIRE CITRON cut in fine shreds and ¼ pound glace cherries, cut fine. Cover with sherry wine and let stand over night. Drain, add to frozen mixture, mix well and pack in fluted mould lined with lady fingers. Pack mould in equal measures of crushed ice and salt and let stand two hours. Serve with Vanilla Sauce.

Moulded Cheese

(With Red Bar-le-Duc)

Mash 2 cream cheese and season with ¼ teaspoon salt and ¼ teaspoon MOREYS SOLITAIRE PAPRIKA. Pack into a small ring mould, chill and, when ready to serve, unmould and fill center with MOREYS SOLITAIRE RED BAR-LE-DUC, garnish dish with sprays of parsley or small crisp lettuce heart leaves. Serve with the Salad Course.

Spiced Cranberry Jelly

Pick over and wash 1 quart cranberries. Pour over 1 cup boiling water and simmer until cranberries are soft. Rub through a puree strainer. Add 1/3 cup cold water, 1-inch stick MOREYS SOLITAIRE CINNAMON, 2 dozen MOREYS SOLITAIRE CLOVES, ½ dozen MOREYS SOLITAIRE ALLSPICE BERRIES. Bring to boiling point, let simmer twenty minutes. Add ⅛ teaspoon salt. Turn into a mould, chill and serve. Mixture may be strained before moulding.

See complete list of items comprising the Solitaire line, pages 85 to 88

Cooks Win More Victories Than Captains

Madam:—

You are the commissary general of your family. Its members look to you for the nourishment that makes the arm equal to the load and the brain equal to the occasion.

Mealtime is just mealtime in some homes, but where Solitaire good-things-to-eat are served, mealtime is a time of reconstruction.

Moreys

Solitaire

Groceries

are sold by grocers generally; they know that every Solitaire package contains the very best food to be procured, and that it is certain to give you entire satisfaction.

See complete list of items comprising Solitaire line, pages 85 to 88

Recipes for December

Moreys Solitaire Christmas Fig Pudding
Brandy Sauce
Moreys Solitaire Christmas Cup Cake
Moreys Solitaire Christmas Salad
Whipped Cream Salad Dressing
Moreys Solitaire Rolled Clove Wafers
Moreys Solitaire Vanilla Crispies
Moreys Solitaire Cinnamon Plum Cakes
Milk Frosting
Moreys Solitaire Apricot Cup
Moreys Solitaire Almond Plombiere
French Endive
(*With Italia Dressing*)
Italia Dressing
Head Lettuce
(*With Thousand Island Dressing*)
Thousand Island Dressing
Mayonnaise Dressing
Oyster Cocktail
Baked Ham with Hot Horseradish Sauce
Hot Horseradish Sauce
Moreys Solitaire Alabama Fruit Cake
Moreys Solitaire Rolled Clove Wafers
Solitaire Grape Juice Paste
Princess Moreys Pineapple Salad
Moreys Solitaire Coffee Cream Ice

Moreys Solitaire Christmas Fig Pudding

1/3 cup suet.
½ lb. figs, finely chopped.
2½ cups stale bread crumbs.
¾ cup milk.
1 cup soft brown sugar.
1 teaspoon salt.
1 teaspoon MOREYS SOLITAIRE CINNAMON.
½ teaspoon MOREYS SOLITAIRE NUTMEG.
¼ teaspoon MOREYS SOLITAIRE CLOVES.
½ cup MOREYS SOLITAIRE SEEDED RAISINS, SHREDDED.
½ cup English walnut meats, broken in pieces.
2 tablespoons flour.
4 eggs, beaten lightly.
2 teaspoons baking powder.

PROCESS: Remove all tissues from suet, chop fine, then work to a cream with the hand. Add figs. Soak bread crumbs in milk thirty minutes, add eggs, sugar, spices and salt. Combine mixtures. Add raisins and nut meats dredged with flour. Beat batter thoroughly. Sift in baking powder, add 1 teaspoon MOREYS SOLITAIRE VANILLA EXTRACT, continue beating until all ingredients are well blended. Turn mixture into a well-buttered tube mould; cover and steam three hours. Serve with Brandy Sauce.

Brandy Sauce

Cream ¼ cup butter, add gradually ½ cup powdered sugar, beating constantly; add the yolks of 2 eggs beaten very lightly and ¼ teaspoon salt. Pour on slowly ½ cup hot thin cream or milk.

Cook over hot water until mixture thinly coats the spoon. Remove from range and add ¼ cup brandy and 1 tablespoon Jamaica rum. Pour this hot mixture slowly over the stiffly beaten whites of 2 eggs, beating constantly. Sprinkle with MOREYS SOLITAIRE NUTMEG.

Moreys Solitaire Christmas Cup Cake

Cream ½ cup butter, add gradually 1 cup fine sugar. Beat 2 whole eggs and the yolk of 1 egg until very light, add to first mixture. Mix and sift 2 cups flour with 3 teaspoons baking powder and ¼ teaspoon salt; alternately with ½ cup milk. Dredge 1 cup of MOREYS SOLITAIRE SEEDED RAISINS, cut in pieces, with 1 tablespoon flour; add to mixture and beat thoroughly; add ½ teaspoon of MOREYS SOLITAIRE ALMOND EXTRACT. Fill small buttered individual cake tins two-thirds full. Sprinkle tops with blanched and thinly shredded almonds and powdered sugar. Bake in a moderate oven fifteen minutes.

Moreys Solitaire Christmas Salad

Remove the skins from white grapes, cut in halves, lengthwise, and remove seeds. Drain MOREYS SOLITAIRE LEMON CLING PEACHES from the liquor, cut them in ¼-inch cubes. Drain MOREYS SOLITAIRE HAWAIIAN PINEAPPLE from the liquor, and cut in small triangles.

Arrange these in nests of heart leaves of lettuce. Sprinkle thickly with finely chopped candied cherries. Serve with Whipped Cream Salad Dressing.

Whipped Cream Salad Dressing

Heat ¼ cup of the peach liquor, cup of the pineapple liquor and ¼ cup of lemon juice in a double boiler. Add 1/3 cup of sugar to 2 well-beaten eggs; add slowly to hot fruit juice, beating constantly. Cook over hot water until mixture coats the spoon. Remove from range and chill. When ready to serve add ½ cup of heavy cream, whipped solid. Pipe this dressing around fruit in each portion of salad.

Moreys Solitaire Rolled Clove Wafers

1/3 cup butter.
½ cup powdered sugar.
¼ teaspoon MOREYS SOLITAIRE CLOVES.
¼ cup milk.
⅞ cup flour.

PROCESS: Cream the butter, add sugar gradually and milk very slowly and about ¼ teaspoon at a time, beating constantly; add flour sifted with cloves. Spread mixture very thinly on the bottom of an inverted dripping pan. Crease with a case knife in 3-inch squares. Bake in a slow oven until delicately brown, draw pan to edge of oven, cut squares apart and roll over the handle of a small wooden spoon in tubular shape. Be careful that wafers do not brown too much, as this will make them too crisp to roll; if wafers do not roll easily, replace them in the oven for a moment to soften. Serve at Afternoon Tea with MOREYS SOLITAIRE BASKET FIRED JAPAN TEA.

Moreys Solitaire Vanilla Crispies

Cream 1/3 cup butter and lard in equal proportions, add gradually 1 cup sugar, 1 egg, beaten very lightly; ¼ cup milk and 2 teaspoons of MOREYS SOLITAIRE VANILLA. Mix and sift 2 cups flour with 2 teaspoons of baking powder, ½ teaspoon salt; add gradually to first mixture, beating constantly. Take ¼ of mixture on a floured board, pat and roll as thin as possible; shape with a small cutter. Pick them up with a spatula, place on a buttered sheet and bake in a moderate oven until delicately browned. Serve for Christmas tea with MOREYS SOLITAIRE ENGLISH BREAKFAST TEA.

Moreys Solitaire Cinnamon Plum Cakes

Cream ½ cup butter, add gradually 1 cup sugar and 2 eggs, beaten very lightly. Mix and sift 1¼ cups flour with 2½ teaspoons baking powder and 1 tablespoon MOREYS SOLITAIRE CINNAMON. Add gradually to first mixture with ½ cup milk, beat thoroughly. Bake in buttered individual cake tins, filling them two-thirds full. Press one of MOREYS SOLITAIRE SEEDED RAISINS into each cake. Bake fifteen minutes in a moderate oven. Spread with Milk Frosting.

Milk Frosting

Melt 1 teaspoon butter in a saucepan, add 1½ cups sugar, ½ cup milk. Stir rapidly to prevent sugar from adhering to sides of saucepan. Bring to boiling point and cook, without stirring, twelve to thirteen minutes. Remove from range and beat until of the consistency to spread; add ½ teaspoon each of MOREYS SOLITAIRE VANILLA AND ORANGE EXTRACT. Dip the top of each small cake into the frosting and set aside until frosting is firm.

Moreys Solitaire Apricot Cup

Drain from the liquor MOREYS SOLITAIRE APRICOTS. Fill the pit cavity of each half with MOREYS SOLITAIRE ORANGE MARMALADE. Place on top of each portion of vanilla ice cream one of these stuffed halves. Mould the ice cream in cone shapes, then make a depression in the top of each cone and set in the prepared apricot. Sprinkle over finely chopped Brazil nut meats.

Moreys Solitaire Almond Plombiere

Blanch 1 cup almonds and pass them through the meat grinder twice, using the finest cutter. Put ground nut meats in a mortar, add slowly 1 cup milk, and stir to a smooth paste. Scald 3 teaspoons of MOREYS SOLITAIRE FORMOSA OOLONG TEA with 1 cup milk in double boiler. Beat the yolks of 4 eggs slightly, add 1 cup sugar and pour on slowly the scalded milk; cook over hot water until mixture coats the spoon; strain through cheesecloth and combine with almond mixture. Add ¼ teaspoon salt, ½ tablespoon MOREYS SOLITAIRE VANILLA, 2 cups of heavy cream, and freeze.

Cover with Kirsch ½ cup each of candied cherries, candied pineapple, candied orange and candied apricots; cut in small pieces; let stand two or more hours. Drain from the liquor. Put a layer of the frozen mixture in a chilled brick-shaped mould, then a layer of the fruit; continue alternate layers until mould is filled to overflowing. Cover with confectioner's paper, place on cover and pack in ice and salt; let stand two or more hours.

French Endive
(With Italia Dressing)

Separate the leaves of French Endive, wipe with a damp cloth. Arrange them in their original shape as nearly as possible on individual salad plates. Just before serving pour over Italia Dressing.

Italia Dressing

Put into a small bowl ½ teaspoon salt, ½ teaspoon MOREYS SOLITAIRE PAPRIKA, few grains MOREYS SOLITAIRE CAYENNE, 1 tablespoon MOREYS SOLITAIRE TOMATO CATSUP, 1 tiny clove of garlic finely chopped and 6 tablespoons MOREYS SOLITAIRE OLIVE OIL. Mix well and add 1 tablespoon tarragon vinegar. Chill mixture. Just before serving add a piece of ice and stir until dressing thickens. Remove ice and serve.

Head Lettuce
(With Thousand Island Dressing)

Select a firm head of lettuce, remove the outside wilted leaves; cut head in quarters, crisp in ice water, drain and dry on towels. Arrange on individual plates, a quarter on each plate, and mask with Thousand Island Dressing.

Thousand Island Dressing

To Mayonnaise dressing made with tarragon vinegar add 2 tablespoons each finely chopped pimentoes, chives and 2 tablespoons each MOREYS SOLITAIRE CATSUP and MOREYS SOLITAIRE CHILI SAUCE. Fold in ½ cup heavy cream whipped until stiff, and just before serving add 2 hard-cooked eggs, chopped moderately. Chill on ice before serving.

Mayonnaise Dressing

Put ½ teaspoon salt, few grains MOREYS SOLITAIRE CAYENNE in mixing bowl, add yolks of 2 eggs and 1 teaspoon lemon juice, mix thoroughly and add ¼ cup MOREYS SOLITAIRE OLIVE OIL drop by drop, after which larger quantities may be added, beating constantly. As mixture thickens add alternately lemon juice and vinegar until 1½ tablespoons lemon juice have been used, or 1½ each of lemon juice and vinegar. Continue adding oil, lemon juice or vinegar alternately until 1½ cups of MOREYS SOLITAIRE OLIVE OIL have been used. Continue stirring until mixture is a trembling jelly. All ingredients should be very cold, and bowl in which salad dressing is mixed should be set in crushed ice.

Oyster Cocktail

Drain MOREYS SOLITAIRE OYSTERS from can and chill thoroughly. Dispose five or six, according to size, in a cocktail glass and serve with the following dressing: Finely chop 1 mild red and green pepper, add to ½ cup MOREYS SOLITAIRE TOMATO CATSUP, flavor with grated onion; chill and serve.

Baked Ham with Hot Horseradish Sauce

Select a lean ham weighing 14 pounds. Cover with equal parts of cold water and MOREYS SOLITAIRE CIDER and let soak (skin side up) over night. Drain, scrape and trim off all objectionable parts about the knuckle. Cover with a dough made of flour and water and bake in a hot oven until dough is a dark brown color. Reduce heat and continue baking very slowly five hours. Ham baked in dough needs no basting. Remove dough, peel off the skin, trim neatly and sprinkle fat side with equal measure of brown sugar and fine bread crumbs mixed together. Return ham to oven and bake until crumbs are browned. Remove from oven and decorate crumbed side of ham with MOREYS SOLITAIRE WHOLE CLOVES; place a paper frill on knuckle, garnish with sprays of parsley and lemon slices. Serve hot or cold.

Hot Horseradish Sauce

Cook ¼ cup fine cracker crumbs in 1½ cups milk twenty minutes in double boiler. Add 3 tablespoons butter, ½ teaspoon salt, ⅛ teaspoon MOREYS SOLITAIRE PEPPER, 1 tablespoon MOREYS SOLITAIRE VINEGAR, 2 tablespoons lemon juice and ½ tablespoon grated onion, adding the last two ingredients very slowly while stirring constantly.

Moreys Solitaire Alabama Fruit Cake

1 pound of butter.
1 pound brown or white sugar.
12 eggs.
1 pound of bread flour.
4½ pounds SOLITAIRE SEEDED RAISINS.
1 pound SOLITAIRE CITRON.
½ pound SOLITAIRE CANDIED PINEAPPLE.
½ pound SOLITAIRE CANDIED CHERRIES.
1 glass SOLITAIRE GRAPE JELLY.
½ pint blackberry cordial.
1 teaspoon salt.
1 tablespoon SOLITAIRE CINNAMON.
1 tablespoon SOLITAIRE NUTMEG.
1 tablespoon SOLITAIRE ALLSPICE.
½ tablespoon SOLITAIRE CLOVES.
½ teaspoon soda.
2 teaspoons melted chocolate.
½ pint XXX Brandy or fine whiskey.

PROCESS: Cream the butter, add the sugar gradually while stirring constantly; add the yolks of eggs beaten until thick, light and lemon tinted. Mix and sift flour, salt, soda and spices three times. Cut raisins in halves, citron in fine shreds, cherries in eighths, pine-

apple in fine strips and then in small pieces. Mix all the fruit together except citron. Beat jelly with a fork and add blackberry cordial. Cover fruit.

Pour brandy or whiskey over fruit, let stand over night. Add flour alternately to first mixture with cordial and jelly, add melted chocolate, then add the fruit; mix thoroughly and then cut and fold in the stiffly beaten whites of eggs. Continue beating until the ingredients are thoroughly blended. Turn mixture into a large buttered tube pan, lined with four layers of paper, buttering the last layer thoroughly. Put the citron in thin alternate layers with mixture, taking care that the last layer is not citron; in this way there will be no burnt ends of citron distributed over top of cake when baked. Place cake in a moderate oven and bake slowly three hours. Do not allow cake to brown the first hour of baking. Cake should begin to brown the beginning of the second hour of baking; if necessary, cover cake with a buttered paper to prevent browning too fast. Remove paper the last hour of baking. Let cake stand inverted on a cake cooler until slightly cooled; then remove from pan, peel off the paper and, when cold, spread with boiled frosting and decorate with candied fruits.

Moreys Solitaire Rolled Clove Wafers

Cream 1/3 cup butter, add ½ cup powdered sugar gradually and ¼ cup milk very slowly, and about ¼ teaspoon at a time, beating constantly; add ⅞ cup flour sifted with ¼ teaspoon MOREYS SOLITAIRE CLOVES. Spread mixture very thinly on the bottom of an inverted dripping pan. Crease with a case knife in 3-inch squares. Bake in a slow oven until delicately brown, draw pan to edge of oven, cut squares apart and roll over the handle of a small wooden spoon in tubular shape. Be careful that wafers do not brown too much, as this will make them too crisp to roll. If wafers do not roll easily, replace them in the oven for a moment to soften. Serve at afternoon tea with MOREYS SOLITAIRE BASKET FIRED JAPAN TEA.

Solitaire Grape Juice Paste

Soak 3½ tablespoons of gelatine in ½ cup cold water; dissolve 2 cups granulated sugar in 2/3 cup of MOREYS SOLITAIRE GRAPE JUICE, combine mixtures, heat to boiling point and cook twenty minutes from time mixture begins to boil. Add the strained juice of ½ a lemon and ½ cup finely chopped candied cherries. Turn mixture into an unbuttered shallow pan and set in a cool place over night. Sift confectioners' sugar over paste, loosen the paste from the pan at one end, then gradually pull it from the pan onto a board sprinkled with confectioners' sugar. Cut in 1-inch cubes and roll each cube in the sugar, and set aside in a cool place until ready to use.

Princess Moreys Pineapple Salad

Drain MOREYS HAWAIIAN PINEAPPLE from the syrup in the can. Arrange 1 slice in a nest of lettuce heart leaves. Pare and cut Jonathan apples in 1-inch Julienne strips. Cut the heads of crisp celery into 1-inch strips the size of apple strips, blanch Jordan almonds and cut in shreds lengthwise; there should be 1 cup of each ingredient; moisten with Mayonnaise made of MOREYS SOLITAIRE OLIVE OIL and place a heaping teaspoon of salad on top of each slice of pineapple. Finish the top of each service with a large candied cherry, cut in quarters to simulate a blossom.

Moreys Solitaire Coffee Cream Ice

Scald 2 cups milk in double boiler with 1/3 cup MOREYS SOLITAIRE MEDIUM-GROUND COFFEE. Mix well 1 tablespoon flour, 1 cup sugar, ⅛ teaspoon salt, 1 slightly beaten egg and milk gradually while stirring constantly. Cook over hot water twenty minutes, stirring constantly for the first five minutes, afterwards occasionally. Remove from range, cool and add 4 cups thin cream and strain through a double fold of cheesecloth placed over a coarse sieve. Freeze, using three measures of crushed ice to one of rock salt. Let stand two hours. Serve in tall glasses with 3 toasted marshmallows set on top of each service.

DRINK BETTER COFFEE.

BETTER DRINK

Moreys

Solitaire

Coffee

See complete list of items comprising Solitaire line, pages 85 to 88

SOLITAIRE LIST

The following pages give a list of good things that can now be obtained under the SOLITAIRE label.

It is impossible to print a list that will stand complete as new items are being added to the SOLITAIRE line as fast as we are able to obtain quality that is of sufficient merit to command the SOLITAIRE label.

SOLITAIRE FRUITS IN TINS

Royal Anne Cherries	Loganberries	Peaches
Sliced Cling Peaches	Yellow Cling	Pineapple
Yellow Free Peaches	Apricot Halves	Blueberries
Pitted Cherries	Raspberries	Plums
Peeled Apricots	Black Cherries	Grapes
Blackberries	Strawberries	Pears

SOLITAIRE VEGETABLES IN TINS

White Asparagus Tips	Sweet Potatoes	Pumpkin
White Wax Beans	String Beans	Spinach
French Mushrooms	Sour Kraut	Okra
Boiled Cabbage	Lima Beans	Corn
Red Kidney Beans	Succotash	Peas
Asparagus Stalks	Tomatoes	Beets

SOLITAIRE SEA FOODS

Minced Sea Clams	Clam Chowder	Salmon
Lobsters	Eastern Clams	Oysters

Solitaire

SOLITAIRE SOUPS

Mulligatawney	*Chicken*	*Vegetable*
Chicken Gumbo	*Bouillon*	*Consomme*
Celery	*Mock Turtle*	*Pea*
Tomato	*Beef*	*Ox Tail*

SOLITAIRE PRESERVES IN GLASS

Sweet Pickled Peaches	*Strawberry*	*Blackberry*
Orange Marmalade	*Raspberry*	*Currant*
Brandied Peaches	*Peeled Figs*	*Peach*
White Cherry Plum	*Quince*	*Honey*

SOLITAIRE TEAS

Ceylon and India Blend, in Tins	*Formosa Oolong*
Uncolored Basket Fired Japan	*Pan Fired*
Japan and Gunpowder Blend	*Gunpowder*
Curiosly Fancy Oolong	*English Breakfast*

SOLITAIRE GROUND SPICES

Allspice	*Cloves*	*Ginger*
Cayenne Pepper	*Mustard*	*Nutmegs*
Thyme	*Cream Tartar*	*Paprika*
Mace	*Turmeric*	*Chili*
Poultry Seasoning	*Sage*	*Marjoram*
White Pepper	*Cinnamon*	

SOLITAIRE WHOLE SPICES

Mixed Pickling Spices	*White Pepper*	*Allspice*
Yellow Mustard Seed	*Celery Seed*	*Cloves*
Jamaica Ginger	*Black Pepper*	*Nutmegs*
Quill Cinnamon		

SOLITAIRE JELLY IN GLASS

White Currant Bar le Duc	*Grape*	*Currant*
Red Currant Bar le Duc	*Guava*	*Quince*
Crabapple	*Plum*	

SOLITAIRE EXTRACTS

Jamaica Ginger	*Wintergreen*	*Lemon*
Vanilla	*Peppermint*	*Banana*
Strawberry	*Clove*	*Raspberry*
Pistachio	*White Rose*	*Maple*
Cinnamon	*Nutmeg*	*Almond*
Pineapple	*Orange*	*Onion* *Celery*

SOLITAIRE FOOD COLORS

Brown	*Green*	*Pink*	*Orange*
Blue	*Purple*	*Red*	*Rose*
Lavender	*Egg Yellow*	*Lemon Yellow*	

Solitaire Food Colors are packed in both liquid and paste form—the liquid form in glass bottles similar to extracts, and the paste form in tubes or jars.

SOLITAIRE COFFEE

In One and Two Pound Packages

MISCELLANEOUS

Maple Syrup in Cans
Mince Meat
Vinegar
Pop Corn
Rice in Cartons
Citron and Peel
Seeded Raisins in Cartons
Currants
Cheese
Codfish, Tablets
Apple Cider
Macaroni
Spaghetti
Vermicelli
Olives in Glass
Olive Oil
Peanut Butter in Glass
Salad Dressing
Chili Sauce
Chili Powder
Capers
Catsup, Tomato
Salted Peanuts
Fancy Center Chocolates
Chocolate Drops
Grape Juice
Sliced Beef in Glass
Tomato Sauce

A bill from the grocer is better than one from the doctor. Order

Moreys

Solitaire

Groceries

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